



Minted Lamb Leg

Ingredients

¼ cup (60ml) olive oil
½ cup (80ml) malt vinegar
2 tablespoons brown sugar
1 bunch round mint, leaves picked and chopped
1.5kg lamb leg, bone in
Sea salt and cracked black pepper to taste
2 bunches green asparagus, trimmed and blanched
2 bunches white asparagus, trimmed and blanched
Mint Sauce;
½ cup (80ml) malt vinegar
2 tablespoons brown sugar
1 bunch spearmint, leaves picked and chopped

Method

To make the mint sauce, place the vinegar, sugar and mint in a bowl and stir to combine. Set aside. Place the oil, vinegar, sugar and mint in a bowl and stir to combine. Place the lamb in a large baking dish. Score with a sharp knife and sprinkle with salt and pepper. Pour over the oil mixture, cover and refrigerate for 1 hour to marinate. Preheat oven to 200°C (390°F). Roast the lamb for 45 minutes for medium-rare or until cooked to your liking. Serve with the asparagus and mint sauce. Serves 4–6.