

# Cider Lamb Boulangere



## what you need

- 1 John Penny leg of lamb, weighing about 2kg
- 1.8kg potatoes, peeled and finely sliced
- 1 large onion, finely sliced
- 300ml cider
- 300ml lamb or vegetable stock
- 50g butter, softened
- 4 cloves garlic, crushed
- 2tbsp fresh thyme, chopped

**Preparation time:** 20 mins

**Cooking time:** 2 hrs 20 mins

**Serves:** 8

## how to cook

- 1 Preheat the oven to Gas 4, 180°C, fan 160°C, 350°F.
- 2 Butter a large roasting tin, layer the potatoes and onions, season well. Pour over the cider and stock and cook for 20mins.
- 3 Meanwhile, mix the butter with the garlic and thyme, and season. Make about 8 deep cuts over the lamb, then using a teaspoon, push some of the butter mixture into the cuts. Spread the rest of the herby butter over the lamb.
- 4 Gently stir the potatoes, then place the lamb on a rack over the potatoes and roast for 2-2½ hours.
- 5 Leave to rest for 10mins before carving.