

Roast Leg of Lamb with Port and Rosemary Glaze



what you need

- 1 whole John Penny leg of lamb
- 2 cloves garlic, cut into slivers
- 1 tablespoon olive oil
- Freshly ground black pepper
- 4 tablespoons bramble or redcurrant jelly
- 2 tablespoons port
- ½ teaspoon freshly chopped rosemary
- 1 level tablespoon cornflour, blended with a little cold water
- Small sprigs of fresh rosemary to garnish

Preparation time: 15 mins

Cooking time: 100 mins

Serves: 4

how to cook

- 1 Preheat the oven to Gas 5, 190°C, fan 170°C, 375°F.
- 2 Place the leg of lamb into a roasting tin, then make deep slits into the fat with a sharp knife.
- 3 Press the garlic slivers into the slits. Brush with oil and season well with black pepper. Place on the middle shelf of the oven for 20-25 minutes per 500g plus 25 minutes extra, basting occasionally.
- 4 While the meat is roasting, mix together the jelly and port, and stir in the chopped rosemary. Spoon this over the lamb for the last 15 minutes of cooking.
- 5 Five minutes before the lamb is cooked, carefully pour the juices from the roasting tin into a small saucepan.
- 6 Leave the lamb in the tin and press the rosemary sprigs into the slits where the garlic has been pushed in. Put it back in the oven for the final five minutes.
- 7 Stir the blended cornflour into the meat liquid and bring gently to the boil, stirring continuously. Keep warm until ready to serve.
- 8 Allow the meat to rest for 10 minutes before

carving, then serve with the sauce.