

Summer Greek Lamb



what you need

- 1.5kg John Penny leg of lamb
- 6 cloves garlic halved lengthways
- 3 tablespoons olive oil
- 3-4 cos lettuces, halved lengthways
- 2 onions, halved
- 300ml chicken stock
- 300ml white wine
- 500g new potatoes
- 400g can artichoke hearts, drained and halved
- 25g butter
- 2 tablespoons plain flour
- freshly ground black pepper
- 3 medium egg yolks
- juice of ½ lemon
- parsley to garnish

Preparation time: 10 mins

Cooking time: 1 hr 40 mins

Serves: 8

how to cook

- 1 Make 12 deep incisions in the lamb and push a piece of garlic into each. Heat the oil in a large pan, add the lamb and brown quickly all over.
- 2 Place the lettuce and onion around and under the lamb and pour in the stock and wine. Cover and cook slowly for 1½ hours, turning the meat and adding the potatoes and artichokes for the last 20 minutes.
- 3 Transfer the lamb and vegetables to a warmed serving dish; keep hot.
- 4 Work the butter and flour together and drop, in small pieces, into the liquid remaining in the pan. Bring to the boil, stirring, until thickened and smooth.
- 5 Remove from the heat and season to taste with pepper.
- 6 Whisk the egg yolks and lemon juice together, and then stir in a ladleful of the hot liquid from the pan. Add to the pan and cook over a very low heat, stirring until the liquid thickens a little; do not allow to boil.
- 7 Pour a little over the lamb and vegetables and garnish with parsley. Serve the remaining sauce separately.

Visit our website for more recipes www.johnpenny.co.uk

