

Butterflied 'Old Delhi' Spiced Lamb

Serves 10-12



Ingredients

1 x 4 to 5kg leg of lamb, butterflied
2 x jars Green Saffron Tikka sauce
100ml freshly squeezed lemon juice
60ml freshly squeezed lime juice

Gastric Ingredients

White wine vinegar
Dark muscavado
Lots of fresh mint
Sea salt to season

Method

1. Mix the jars of sauce with the lemon and lime juices
2. Trim the meat, and with the point of a knife make lots of jabs in it on both sides.
3. Pop the boned out leg in a big roasting tray and cover in the marinade paste. Fold the meat over, or cut it into 2 pieces, if there is not room. Make a few more jabs with your knife rub the marinade well in all over.
4. Cover the container and leave refrigerated for 24 hours. Turn the meat over at least 3 or 4 times during this period.
5. Take the meat from the bowl, shaking off excess marinade and place on very hot pan.
6. Sear 5-8 minutes on each side, then pop in your oven at 180°C and cook for about 40 to 50mins, basting every so often with the marinade
7. When cooked take the meat out and rest it. Meanwhile, make a gastric sauce in the roasting pan with the meat juices, remaining marinade, dark muscavado sugar and white wine vinegar. Check seasoning.
8. Chop plenty of fresh mint and stir through the finished sauce.
9. To serve, warm a large platter. Place the meat on a carving board and cut it into thin slices.
10. Place the sliced and chunky meat pieces onto the warm platter. Cover in the gastric and serve!

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For handy hints and compliments contact us on:

T: +353 (0)21 463 7960, M: +353 (0)86 833 1030, E: eatwell@greensaffron.com, W: www.greensaffron.com.
Unit 16 Nordic Enterprise, Knockgriffin, Midleton, Co Cork, Ireland