

'HAYBOX' ROAST LEG OF LAMB STUDDED



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SERVES 8

INGREDIENTS

Leg of lamb: 1 whole leg of lamb • 2 fat cloves of garlic, peeled and cut into thin slivers along the grain • 1 un-waxed orange • 1 lemon • Olive oil • Salt and freshly ground black pepper

Ragout: 4 ripe plum tomatoes • 2 medium onions • 1 tsp fresh (½ tsp dried) assorted herbs • 1 clove of finely sliced garlic • 6 black olives, pitted and halved • Extra virgin olive oil • 2 measures of Noilly Prat Vermouth • 1 wine glass dry white wine • Ground black pepper

Pommes Dauphinoise: 4 large floury potatoes, sliced very thin • 2 small onions, peeled and finely sliced • 4 cloves garlic, finely chopped • Salt • Freshly ground pepper • 250ml double cream • 100g unsalted butter for greasing and dotting the surface

METHOD

Leg of lamb: Preheat the oven to its highest setting • Pare the zest of the orange into strips, the cut these in half • Deeply stab the flesh of the lamb in several places with a slim knife • Stud the leg with a piece of garlic and orange zest, pushing down into each cut • Repeat until all garlic/orange used • Cut the oranges and lemon in half and rub the pulp all over the lamb • Smear generously with olive oil and sprinkle liberally with sea salt and ground black pepper • Put the leg onto a roasting tray and into the oven on a low shelf • Roast for 20 minutes • Turn the lamb and give it a further 10 minutes • Remove from the oven and place on a couple of tea towels • Tightly cover the lamb with foil, pile two or three towels on top • Leave for 90 minutes • The resting is essential, as it allows the lamb to relax as it continues to gently cook • The meat should be pink, but not bloody • 30 minutes before the end of the resting time make the gravy: remove any fat from the juices and discard • Pour the juices from the roasting tin into a saucepan, add a glass of good quality red wine and boil to reduce to a sauce • No extra salt needs to be added

Ragout of Plum Tomatoes, Onions and Noilly Prat: Preheat the oven to 200°C • Slice each tomato lengthwise into six segments and place in baking tray • Peel the onions, leaving the stalk end intact • Cut into 8 segments each, slicing lengthwise through the stalk • Place in the tray with the tomatoes • Add the herbs, garlic and olives, three tbsp olive oil, the vermouth and wine • Season well with salt and freshly ground pepper • Toss well with your hands, and pop in the oven • Roast for 30 to 45 minutes till tender • Remove and allow to cool, until just warm

Pommes Dauphinoise: Preheat the oven to 190°C • Select an ovenproof dish that is roughly the size of four portions, i.e. about 20 cm x 15 cm and approximately 3 cm deep • Grease well with butter • Scatter a third of the onions over the bottom of the dish, cover with a third of the potato slices arranged to overlap • Season with salt and pepper • Continue in this fashion, finishing with a really neat layer of potato slices • Season and dot with the remaining butter • Pour over the cream • Bake in the centre of the oven for 50 minutes to an hour, until golden on top and soft and tender inside • Allow to rest for 20 minutes and serve