

Slow-Roasted Harissa Lamb

Fresh Ideas



Prep	Cook	Serves	Difficulty
20m	3hr20m	6	●●○○

Ingredients

1/4 cup extra virgin olive oil
1 tbs harissa spice blend
1.8kg lamb leg
1kg brushed potatoes, scrubbed, roughly chopped
1kg sweet potatoes, roughly chopped
1 lemon, zested, juiced
3 sprigs rosemary
1 bulb garlic, halved horizontally
2 tbs honey
1 lemon, cut into wedges

Description

Harissa takes this slow-roasted lamb recipe to new heights. You'll love the perfect roast potatoes, fragrant with rosemary, garlic, honey and lemon.

Method

Step 1
Preheat oven to 220°C/200°C fan-forced. Combine 2 tbs oil and harissa in a large bowl. Using a sharp knife, pierce lamb all over. Add lamb to bowl. Rub oil mixture over lamb, pressing into cuts. Refrigerate for 30 minutes to marinate.

Step 2
Place lamb on a rack in baking tray with sides. Pour ¾ cup cold water into tray, cover with foil, then bake for 2 hours or until lightly browned. Remove foil. Remove lamb and rack from tray, reserving 2 tbs pan juices.

Step 3
Add potatoes, zest, lemon juice, rosemary, garlic, honey, remaining oil and reserved pan juices to cleaned baking paper-lined tray with sides and toss to coat. Top with lamb. Reduce oven to 200°C/180°C fan-forced. Bake, uncovered, for a further 1 hour and 20 minutes or until lamb is cooked to your liking and potatoes are golden and tender. Cover loosely with foil and rest for 15 minutes.

Step 4
Serve lamb with vegetables and lemon wedges.

