

Roasted Leg of Lamb



Recipe courtesy of Weber Australia - www.weber.com/AU

Ingredients

- 1 leg of lamb, approx. 2 – 2.5kg
- 3 garlic cloves, sliced
- Fresh rosemary sprigs
- ½ lemon
- Sea salt
- Freshly ground black pepper

Directions

- Step 1 – Prepare the barbecue for indirect cooking over medium heat (190°C to 230°C). If you are using a Weber Q barbecue, set up your barbecue with a convection tray and trivet.
- Step 2 – Using a sharp knife, cut 10 to 12 small slits into the flesh of the lamb. Push a piece of garlic and a small sprig of rosemary into each slit.
- Step 3 – Squeeze the lemon juice all over the lamb. Season with salt and pepper.
- Step 4 – To estimate the cooking time, measure the meat through its thickest part and cook for 1 minute per millimetre for medium. For example, if the roast is 90mm thick, cook for 90 minutes.
- Step 5 – Roast the lamb over indirect medium heat for 1 ¼ to 1 ½ hours, with the lid closed, or until cooked to your liking.
- Step 6 – Once the lamb has cooked, remove from the barbecue and leave to rest for 15 minutes before carving.

