

Slow roasted leg of new seasons spring lamb, garlic and rosemary, red wine pan gravy.

For the spring lamb

- 2kg/4½lb leg of spring lamb on the bone Grogan and Brown artesian butcher's Kilkenny.

For the garlic and rosemary butter

- 3 large [garlic](#) cloves
- 25g/1oz [butter](#), softened
- 4–5 stalks fresh [rosemary](#), plus extra for garnish
- salt and freshly ground [black pepper](#)

For the gravy

- 125ml/4½fl oz [red wine](#)
- 15g/½oz knob of [butter](#)
- 1 tbsp [plain flour](#)

Method

1. Preheat the oven to 200C/400F/Gas 6. Remove the lamb from the fridge and allow it to get to room temperature.
2. Make the garlic and rosemary butter. Peel the garlic cloves and grate them finely with a grater. Place into a bowl with the butter.
3. Strip the leaves off the rosemary stalks and chop finely. Add to the bowl with the garlic and butter. Season with salt and freshly ground black pepper and mash to a paste with a fork.
4. With a sharp thin knife or a metal skewer, make between 30 and 50 small incisions into the flesh of the lamb. They should be large enough for you to stick just your fingertip into.
5. Work the butter and garlic mixture into the lamb by massaging it into the meat, trying to work it into the holes that you've created.
6. Place the lamb in a roasting tin, cover loosely with foil and place in the preheated oven. As it heats up, the butter will melt and help the rosemary and garlic to work their way into the holes and really penetrate the lamb.
7. After 30 minutes, remove the foil and leave to roast for a further 50-60 minutes (for medium) or until cooked to your liking.
8. At the end of cooking time, remove the lamb from the oven and leave it to rest in the roasting tin for 10-15 minutes, with some foil on top to keep it warm.

9. Make the gravy. Heat a heavy-based frying pan on the hob. When hot, pour the pan juices from the roasting tin into the pan (be careful as it may splatter). Add the red wine. Turn the heat down and leave the sauce to reduce.
10. To thicken the sauce, make a roux by mixing together the flour and butter in a clean bowl to make a paste. Add about a teaspoon of the roux to the pan and whisk well, until the sauce has the desired consistency.
11. To serve, slice the lamb and pour over the gravy. Garnish with a couple stalks of fresh rosemary. This would be good with potatoes dauphinoise and fresh vegetables, for a Easter Sunday lunch.



Easter Potatoes au Gratin



Ingredients

- 1 1/2 cups (375 ml) cream ,
- 2 garlic cloves , *minced*
- 2 tbsp (30g) unsalted butter , *melted*
- 1.25 kg / 2.5 lb starchy potatoes
- 1 tsp salt
- 1/4 tsp pepper

- 2 1/2 cups (250g) gruyere (or mozzarella) cheese ,
- 2 tsp thyme leaves

Instructions

- Place butter, cream and garlic in a jug. Mix until combined.
- Preheat oven to 350F/180C.
- Peel the potatoes and slice them 1/8"/3 mm thick. Or use a slicer!
- Spread 1/3 of the potatoes in a baking dish (Note 3), then pour over 1/3 of the cream, scatter with 1/3 of the salt, pepper and thyme. Sprinkle with 3/4 cups cheese.
- Repeat for the 2nd and third layer, but do not finish with cheese on the top layer (will add later).
- Cover with lid or foil, and bake for 1 hr 15 min or until the potatoes in the middle are soft (use knife to test).
- Remove foil, top with cheese. Bake for a further 10 to 15 minutes until golden and bubbly. Stand 5 minutes before serving.