



Lethabo's Easter Lamb


Celebrate Easter in style with this delicious leg of lamb recipe from Lethabo. It's oh so easy to make using your 30 cm Gourmet Fry Pan. The end result is a tender and juicy Easter feast, which your family and friends will love! Be sure to watch the video and follow along.

INGREDIENTS

- 1 tbsp paprika
- 1 tbsp steak and chops seasoning
- 1 tbsp garlic and herb mix
- 1 tbsp barbecue spice
- 2 tbsp cooking oil
- 1 tbsp lemon juice
- ½ a leg of lamb deboned
- 40 g carrots
- 3 red onions halved
- 2 cloves garlic halved
- 4 sprigs fresh rosemary
- 4 sprigs fresh thyme
- 4 sprigs fresh oregano
- 5 bay leaves
- 250 ml red wine
- 375 ml beef stock
- 250 g baby potatoes
- 1 tbsp cornstarch

METHOD

1. Mix together all spices with cooking oil and lemon juice to make a paste.
2. Rub spice mix on meat.
3. Take your vegetables (excluding potatoes) and fresh herbs and layer on bottom of pan creating a bed of herbs and vegetables.
4. Place lamb on top of herb and vegetable layer and add red wine and beef stock.
5. Cover with foil and place in oven at 180 degrees celsius for 2 hours.
6. After 2 hours add potatoes and cook uncovered in oven for a further 1 ½ hours.
7. Once done remove lamb and vegetables and place pan with leftover juices on the stove at a low heat.
8. Add cornstarch and let it simmer until it thickens making gravy.
9. Shred your lamb, serve and enjoy!



TIP:
Add to the meal by steaming additional vegetables using your AMC Steamer.





