



Carvery Cut English Leg Of Lamb With Braised Shallots And Potatoes

Ingredients

- 1 x Carvery cut English leg of lamb
- 10 garlic cloves, halved
- 3 tbsp vegetable oil
- 2 bay leaves
- Small bunch of thyme
- 100ml lamb, chicken or vegetable stock
- 20 shallots cut in half
- 50g butter
- 10 medium potatoes, cut into 1 cm dice

Method

Heat oven to 170c. Pierce the lamb all over with a sharp knife and push garlic halves into the holes. Rub the oil all over the lamb and season well. Scatter half the thyme on top, then place the lamb on a wire rack over a roasting tray. Roast for 30 minutes.

In a pot, bring the stock and butter to the boil. Carefully lift out the lamb and wire rack. Place the potatoes and shallots into the tray and pour over the buttery stock.

Season and sprinkle on the remaining thyme and bay leaf. Mix everything well, shaking the tray until the potatoes are in an even layer.

Place the rack and lamb back on top and cook for 1 hr.

After 1 hr, increase oven temp to 220c and remove the lamb. Cover loosely and transfer to a warm place to rest for 30 minutes before carving.

Continue cooking the potatoes while the lamb rests until they are golden and starting to crisp. Return the lamb to the top of the potatoes, pour over any resting juices and carve over the potatoes so all the juices fall onto them.