



## **STUFFED ROAST LEG OF LAMB**

### **STUFFING**

**2 leeks, chopped**  
**5ml minced garlic**  
**60ml olive oil**  
**300g mixed chopped mushrooms**  
**handful of fresh Shitake mushrooms, sliced**  
**125ml risotto rice (Arborio)**  
**500ml chicken stock**  
**coarse salt and pepper**  
**60ml Italian parsley, chopped**  
**80ml fresh basil and oregano, chopped**

Sauté the leeks and garlic in the olive oil until softened. Add the mushrooms and sauté until they are softened. Add the rice, stirring until it is mixed in with the mushrooms. Turn stove to low.

Add the stock slowly over about 20 minutes, stirring all the time until the rice has cooked through and absorbed the liquid. Season with salt and pepper and add the herbs whilst stirring continuously.

When the rice is softened, allow it to cool slightly before stuffing the lamb.

### **LAMB**

**1 x 2kg leg of lamb, including the shank bone**  
**60ml olive oil**  
**10ml minced garlic**  
**handful fresh Rosemary, finely chopped**  
**handful fresh oregano, finely chopped**  
**coarse salt and black pepper**

**250ml white wine**  
**juice of 1 lemon**  
**250ml beef stock**

Rub the entire lamb with the seasoning, herbs and olive oil and leave overnight to marinate in a roasting pan. Remove from fridge and bring to room temperature before roasting.

Preheat oven to 180°C. Roast uncovered on second rack of oven for about 1 hour.

Reduce oven temperature to 160°C.

Pour over the wine, lemon juice and beef stock. Cover the lamb with baking paper and foil. Roast for about 3 hours or until meat is very soft, turning once.

Remove from oven, slice very thinly and pour over sauce.

**TO STUFF THE LAMB:** Make a deep slit along the meaty side of the leg. Place stuffing into the slit, and then tie up the meat to enclose the stuffing. Season as below:

**Serves 6**