



Herb Crusted Roasted Leg of Lamb

Gaggenau Appliances: EB/BO/BX/BOP Ovens
Heating Mode(s): Convection / Convection + Bottom Heat

Temperature(s): 325°F / 375°F

Required Accessories: Roasting Tray with Wire Rack + Core Temperature Probe + medium bowl

Preparation Time: 30 minutes

Cooking Time: Approx 1 hour + 15 minutes + 15 minutes standing time

Makes: 8 – 10 servings

Cooking tip:

Don't be daunted by the idea of cooking a bone-in roast. Both flavor and texture are enhanced when meats are roasted with a bone, and carving following the line of the bone is quite simple. Vegetables should be added towards the end of the cooking time so that they will be ready to serve at the same time as the lamb once it has rested and been carved. For best results we recommend seasoning the lamb overnight.

For the lamb:

One bone-in leg of lamb 5 - 7lbs (2.2 - 3.15 kg)

2 tsp (10 ml) Kosher salt

1 tsp (5 ml) freshly ground black pepper

2 tbsp (30 ml) Dijon mustard

2 tbsp (30 ml) olive oil

4 cloves garlic, minced

2 tbsp (30 ml) fresh rosemary, finely chopped

1 tbsp (15 ml) fresh thyme leaves, finely chopped

OR

1 tbsp (15 ml) dried herbs de Provence, if fresh herbs are not available

To season and roast the lamb:

Take the lamb out of the refrigerator at least 1 hour prior to the cooking time. Season the lamb all over with the salt and pepper. Combine the Dijon mustard, olive oil, garlic and seasonings and slather all over the lamb. Place the lamb on the Roasting Tray with the Wire Rack and insert the Core Temperature Probe into the thickest part of the meat at an angle from above as far as it will go without touching bone.

Using the left control knob, set the oven to **Convection** mode. Using the right control knob, preheat the oven to 325°F. Slide the Roasting Tray onto the center rails of the oven and insert the Core Temperature Probe into the probe receptacle. Close the oven door and touch the probe symbol on the right side of the display. Using the right control knob, select the desired internal temperature for the meat (130°F medium rare or 140°F medium.) Touch the probe symbol again to confirm. When the internal temperature is reached the oven will shut off automatically. Unplug the Core Temperature Probe and remove the lamb from the oven and set it aside to rest for 15 - 20 minutes before carving. The internal temperature will increase slightly during the resting time.

For the roasted potatoes:

2 lbs (1 kg) fingerling or small golden potatoes

¼ tsp (1 ml) dried rosemary

¼ tsp (1 ml) Kosher salt

¼ tsp (1 ml) freshly ground black pepper

3 tbsp (45 ml) olive oil

Small quick cooking potatoes can be added to the oven when the meat has almost reached the programmed internal temperature. Cooking time for the potatoes will be approximately 25 minutes. Fingerling potatoes can be left whole, round golden potatoes cut in half or quarters. Combine with the remainder of the ingredients and spread onto the oven Baking Tray and slide into the oven on the bottom rack with the angled edge facing forward.

Please note when the Core Temperature Probe reaches the set temperature the oven will turn off. So once the lamb has been removed use the left knob to set the oven to the **Convection Mode + Bottom Heat** and using the right knob, increase the oven temperature to 375°F for the remainder of the cooking time for perfect crispy potatoes.

Tip: For a flavorful accompaniment for the lamb, saute 1 chopped shallot with 3 cloves chopped garlic and 6 chopped plum tomatoes (seeds and skin removed) in 2 tbsp EVOO. Cook over medium heat until the tomatoes have dissolved then while warm stir in ½ cup pitted Kalamata olives and 4 chopped anchovy filets. Season with sea salt and freshly ground pepper.