



Berliner
Butchery, Deli & Food Emporium
Care, Pride & Quality

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Stuffed leg of lamb

Your dinner table will be the reason for an abundance of festive cheer with Berliner's stuffed leg of lamb recipe. Delicious pockets of earthy spinach, garlic, mint, creamy goat's cheese, crunchy walnuts, and zesty lemon are stuffed into a rolled leg of lamb. Oven roasted with rosemary until golden brown. Serve with our famous red wine jus, available in stores.

Ingredients

1.3kg deboned leg of lamb butterflied
2 tsp salt
1 tsp coarse black pepper
1 tsp finely chopped fresh rosemary
For the stuffing:
1 Tbls freshly chopped garlic
2 Tbls chopped mint
2 Tbls chopped Italian parsley
¼ cup walnuts-toasted and finely chopped
1 lemon zested
100g feta or goats cheese
150g fresh spinach

Method

Open the butterflied leg of lamb flat on a board. Make slits in the thicker parts to get an open even layer. Turn the lamb over fat side up and trim off any excess fat, sinew and silver skin.

Preheat the oven to 200C.

Roughly chop the garlic, mint and parsley and transfer to a food processor to finely chop. Add the herb mixture to the finely chopped walnuts. Add the lemon zest. Finely crumble the feta or goats cheese and add to the herb mixture. Stir to combine. Blanch the spinach in boiling water for 30 seconds and then put into iced cold water. After 5 minutes drain well in a colander. Using your hands or a dish towel squeeze the water out of the spinach. Place on a board and chop finely. Add to the stuffing mixture.

Season the lamb on both sides with the salt, pepper and rosemary. Place the lamb on a board fat side down and spread the stuffing evenly. Roll the meat up into a spiral to hold in the stuffing. Using kitchen string tie the roast together every 5 centimeters.

Heat the oven to 200C and place the roast in a roasting pan to cook until the core temperature reaches 47C for medium. Allow the lamb to rest covered on a carving board for 15 minutes and then carve.

Preparation time 25 minutes Cooking time 1 hour depending on the size.

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