

Easter Roast Lamb with a Chocolate Twist!



ingredients

1.5-2kg leg of lamb

Sides - 500g baby carrots plus any other veggies you'd like to add.

rub/marinade

2 tsp unsweetened cacao powder

1½ tbsp honey

2 tbsp olive oil

4 cloves garlic, finely minced

1½ tbsp fresh rosemary, chopped

1 tsp fresh oregano

1 tsp salt

½ tsp black pepper

1 tsp dijon mustard

zest and juice of 1/2 a lemon

method

1. Combine all Rub/Marinade ingredients together into a loose paste. It should be spreadable, not thick or dry—add a little more oil if needed.
2. Score the fat of the lamb lightly, pat dry and apply the 2/3 of the rub evenly over the lamb, massaging all over including into the cuts.
3. Ideally allow to marinade 2 hours or overnight, if not you can cook straight away.
4. Preheat the oven to 180degrees celcius
5. Place lamb on a roasting rack, with 1 cup of broth in the tray underneath.
6. Cook for 25mins per 500g for medium-rare finish (or internal temperature of 63 degrees celsius.
7. About halfway through, base the lamb with the remaining rub mix.
8. Add the carrots and any other veggies into the tray with 45 mins to go.
9. Once cooked, rest the lamb for 15-20mins before serving.
10. Drizzle with some honey and lemon juice just prior to serving.

