

Mini Lamb Roast with Garlic & Rosemary

by Neal Jackson; Multi Award Winning Chef & Owner of Jackson's Restaurant, Perth.

Ingredients:

- 1 Amelia Park Mini Lamb Roast
- 1 sprig Rosemary
- 1 or 2 Cloves Garlic
- 1 lemon
- 3TbIs Amelia Park Extra Virgin Olive Oil
- Ground Black Pepper
- Sea Salt



Method

Pre heat oven to 200c

Slice the garlic cloves into about 10 to 15 slices.

With a small sharp knife stab the lamb about as deep as the slices of garlic are long, remove the knife & use it to push into the stab a sprig of rosemary & a sliver of garlic, repeat this over the top of the lamb 10 to 15 times.

Place in a roasting dish & squeeze the juice of half a lemon over, sprinkle with salt & black pepper, drizzle over the olive oil and rub in. Surround with an assortment of root vegetables.

Place in the hot oven after 5 minutes then turn down to 180c and cook for about 1 hour or until your required degree of doneness.

Remove from the oven and rest the meat for 10 minutes before carving.