



COREY SIEGEL

ROASTED LEG OF LAMB

INGREDIENTS:

- 1ea Leg of lamb
- 2ea Carrots (Large Chop)
- 2ea Yellow Onions (Quartered)
- 6ea Celery Stalks (Large Chop)
- 25g Thyme
- 25g Rosemary
- 100g Whole Grain Mustard
- 100g Olive Oil
- Salt and Black Pepper as Needed

METHOD:

1. Chop the rosemary and thyme and mix it in a bowl with the olive oil and mustard to make a paste
2. Rub this paste all over the lamb and season generously with salt and black pepper
3. Place the carrots, celery and onions in a roasting pan and set the lamb on top
4. Cook the lamb in the oven at 285F to an internal temperature of 130F
5. Turn the broiler on and sizzle up the skin for about 3 minutes
6. Allow the lamb to rest for 20 minutes with foil over the top before carving