

lamb roast with bacon and pine nut stuffing

prep time 10min

cooking time 20min

serves 4



ingredients

2kg free range boneless lamb leg, butterflied
3 cloves garlic, finely chopped
2 shallots or 1 brown onion, finely chopped
2 rashers nitrate free, organic bacon,
chopped
1 cup breadcrumbs (gluten free/ paleo for gf)
3 tbsp flat leaf parsley, finely chopped
1 tbsp fresh rosemary, chopped
1/3 cup toasted pinenuts
2 tbsp extra virgin olive oil or garlic infused
olive oil
pinch sea salt

method

1. pre-heat oven to 220°C.
2. heat olive oil in a frying pan over low-medium heat. add garlic, shallot/ onion and bacon. stir until bacon is cooked through and mixture starts to caramelize. set aside.
3. in a bowl mix together bread crumbs, bacon and onion mix, parsley, rosemary, pine nuts, olive oil and sea salt.
4. place butterflied lamb onto a flat surface, fat side down. spoon filling onto to the lamb and roll to enclose.
5. on a flat surface arrange 5-6 pieces of kitchen string/ twine into parallel lines at regular intervals.
6. place stuffed lamb on top and tie each piece of string tightly to hold together rolled lamb.
7. drizzle with extra virgin olive oil and season with sea salt.
8. transfer to pre-heated oven and cook for 15 minutes. reduce heat to 180°C. continue to cook for 60 minutes or until cooked to liking.
9. allow to rest before carving.

