

Roast Leg of Cheviot Lamb with Rosemary and Garlic and Redcurrant Jus

Ingredients

- 1 carvery cut leg of lamb
- 1 bulb of garlic
- 4 sprigs of rosemary
- Sea salt
- Redcurrant jelly
- 4 pints of lamb stock
- 1 thumb of fresh ginger



Preparation

Bone the lamb and slash with a sharp knife. Place in garlic, rosemary and ginger and roast in hot oven for 20 mins per lb. Rest in a warm place for 30 mins. Reduce the lamb stock with redcurrant jelly until of syrup consistency. Carve and serve.



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