

APRICOT & ALMOND STUFFED LAMB LEG

This is Moorish as well as more-ish cooking at its best. The richness of lamb is a classic pairing with stone fruit.

Serves 6-8.

INGREDIENTS

- 1.5 kg leg of lamb, deboned
- 150 g whole dried apricots
- 50 g flaked almonds
- 1 Tbsp ras-el-hanout *
- 100 g fine breadcrumbs
- Sea salt to taste
- Black pepper to taste

METHOD

1. Trim fat and debone lamb leg.
2. Stuff the deboned leg with apricots and flaked almonds. Roll tightly and tie with butchers twine. Alternatively, you can bring the filling to the butcher and get him to tie it for you.
3. Preheat oven to 180 ° C. In the meantime, mix spices into bread crumbs and season with sea salt and pepper. Pat spice mix gently onto lamb and place the roll in a roasting tray.
4. Roast lamb in preheated oven for 35 - 40 minutes per kilogramme of its weight. For this lamb roll, we roasted it for 1hr 15mins to achieve a medium doneness.
5. Remove from heat and allow to rest for 10 minutes.
6. Slice, remove twine and serve with rice, toasted flat breads or potatoes.

**You can substitute this with a ¼ tsp each of thyme, garlic, turmeric, cumin, coriander and ginger.*

