

RECREATING RECIPES



Leg of Lamb Roast (Raani)

Tender, succulent and juicy leg of lamb roast with a delicious tandoori flavor, best served on a bed of chana dal pilau



Ingredients

- | | |
|-------------------------------|-------------------------|
| 1kg Leg of Lamb | 2 tbsp Paprika Powder |
| 2 tbsp Garlic Paste | 2 tbsp Cumin Powder |
| 2 tbsp Ginger Paste | 2 tbsp Coriander Powder |
| ½ Cup Natural Yoghurt | Boiled Water on Hand |
| 2 tbsp Tandoori Masala Powder | |

Serves 4

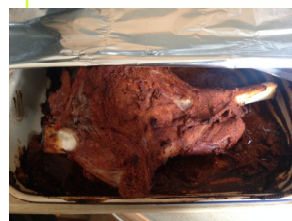
Instructions



1. With a skewer carefully prick holes all over your lamb, leave aside in a roasting tray/dish
2. Mix all the ingredients together and it will form a thick paste, rub all of the paste around the lamb
3. Clingfilm the lamb and leave to marinate for at least 4 hours in the fridge, letting it marinate overnight is better



4. Bring the lamb out 30 minutes before cooking so it can come to room temperature and preheat the oven to 400 degrees/gas mark 6



5. Place the lamb on the top rack of the oven and cook for 30 minutes and then turn the lamb around and cook for a further 30 minutes
6. After 60 Minutes of cooking, add ¼ cup boiled water into the roasting tray if the paste has dried out, place foil over the lamb and cook for a further 1 hour 15 minutes



7. After 1 hour 15 minutes, check on the lamb and at this stage the lamb should have cooked through and be tender. Using a large spoon give the paste a mix and rub it over the lamb and it is ready to be served



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