

Serves 4-6

Butterflied leg of lamb

with romesco sauce
and tomato salad



SCAN



HOW-TO VIDEO

Ingredients

1 ANZCO Foods lamb leg

Romesco sauce

- ¼ cup blanched almonds
- 2 fresh, ripe tomatoes
- ½ cup roasted red peppers
- ¼ tsp chilli flakes
- ¼ tsp smoked paprika
- 1 Tbsp sherry vinegar
- 1 Tbsp extra virgin olive oil

Fresh tomato salad

- 1 punnet tri-colour or heirloom cherry tomatoes
- 2 Lebanese cucumbers, diced
- ½ red onion, cut into thin slices
- Fresh herbs, mint, basil, and parsley



Method

1 Preparation of the ANZCO Foods lamb leg

Watch our step-by-step guide on how to debone a leg of lamb via the QR code on the reverse of this recipe card.

2 Cooking the ANZCO Foods lamb leg

Season lamb with salt and pepper. Using a BBQ or frypan, sear each side for 5–7 minutes, for a medium rare finish. For well-done lamb, place lamb into a preheated oven at 180°C for a further 10–12 minutes.

Cover the lamb with tin foil and rest for 15 minutes then slice across the grain into generous strips.

3 Romesco sauce

Roast blanched almonds on an oven tray (blanched is better as the skin can make the sauce bitter) then blend to a rough crumb in a food processor.

Roughly chop the tomatoes and discard the seeds. Add the red peppers and tomato to a food processor and blend to a pulp. Season with chilli, smoked paprika and sherry vinegar. Drizzle in olive oil while blending until you have a sauce consistency. Season to taste with salt and pepper. This sauce will keep for at least 2 weeks in a sealed jar.

4 Fresh tomato salad

Slice your tomatoes, cucumbers and onion, finely chop the herbs and combine in a bowl.

5 To serve

Serve on a platter with romesco sauce and tomato salad. Toasted or warm artesian bread is also a lovely accompaniment and is great to soak up the pan juices.

Plate and enjoy.

