

Rosemary Garlic Butterflied Leg of Lamb with Butter New Potatoes and Cucumber Mint Salad

Ingredients (make marinade and coat lamb ahead)

1.5kg butterflied leg of lamb
4 sprigs of rosemary, stripped and chopped
6 cloves of garlic, peeled and crushed/grated
2 tbsp cold-pressed rapeseed oil
2 tsp sea salt flakes
1 tsp freshly cracked black pepper

Butter New Potatoes

750g new potatoes
50g unsalted butter
1/2 pkt chives

Cucumber Mint Salad (can be made 2 hours ahead)

1 cucumber cut into ribbon using a speed peeler, do not include the seeds
1/2 sml red onion, thinly sliced
50g pine nuts, toasted
3 sprigs of mint picked, roughly chop large leaves
juice and zest of 1/2 a lemon
1 tsp cold-pressed rapeseed oil
Seasoning

Method

- Combine the chopped rosemary, garlic, oil and seasoning and spread all over the lamb. Pop in a tray, cover with cling film and place in the fridge for 2 hours to infuse.
- Combine the ingredients for the cucumber mint salad in a medium bowl and toss to coat with the lemon oil dressing. Cover and pop in the fridge until half an hour before serving.

- Remove the lamb from the fridge and leave at room temperature for 30-40 minutes to take the chill off.
- Preheat the BBQ for 220-240c direct grilling heat, lid down and vents open as applicable.
- Put the potatoes in a pan of salted cold water and bring to the boil. Simmer until soft when tested with the tip of a sharp knife. Drain, add the butter to the pan and replace the lid.
- Oil the cooking grate and place the lamb skin side up in the area of direct grilling heat and close the lid. Cook for 5-7 minutes or until the meat has developed a good level of colour and releases from the grate easily.
- Turn over to grill the second side and close the lid. Leave for a further 5-7 minutes then check the core temperature.