

Roast Leg of Lamb with Bacon

Ingredients

75 grams Softened Butter

Juice Of 1 lemon

10 Rashers of Bacon

Black Pepper

1 Small Bunch of Rosemary

2 50 gram tins of Anchovies

1 Leg of Lamb, 1.8kg, deboned

4 Large Garlic Cloves, peeled and sliced lengthwise into 3

1/2 Bottle White Wine

Method

Preheat the oven to 220 degrees C. Cream the butter, anchovies, rosemary and garlic and smear all over the surface of the meat. Lay bacon on a board, overlapping to form a rectangle. Roll bacon around Lamb and tie at regular intervals. Place the Lamb in a roasting tin and pour the wine around evenly. Tuck in any leftover sprigs of rosemary and pour over the lemon juice. Put in the oven and roast for 15 minutes. Turn the oven temperature down to 180 degrees C. And roast the Lamb for a further hour, or more if you like your meat well-done. Baste from time to time with the wine juices. Take the meat out of the oven and leave to rest in a warm place for at least 15 minutes before carving. Meanwhile, taste the juices and add salt if necessary. During the roasting process the wine should have reduced and mingled with the meat juices and anchovy butter to make a delicious gravy. If you find it too thin, reduce over a warm hob to the right consistency.

Number of Servings: 8