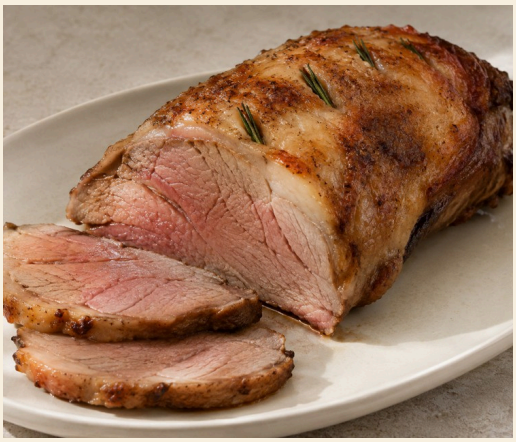
# Rosemary-Roasted Leg of Lamb

*Tuck little tips of rosemary into the fat. They stay put in the oven and scent the browned edge of each slice.*



**SERVES 4–6 / ROASTING TIN AND THERMOMETER**

Prep 10 min · Roast 65–95 min · Rest 15 min

## Ingredients

1.3 kg bone-in half leg of lamb, shank end removed

2 sprigs fresh rosemary, about 10 cm each

15 ml olive oil

¾ tsp fine salt and ¼ tsp ground black pepper

## At the bench

**1. Prepare the roast**
Heat the oven to 175°C conventional (155°C fan). Leave a thin layer of fat on the lamb.

**2. Tuck in the rosemary**
Make shallow slits in the fat. Push a small rosemary tip into each, then oil and season the roast.

**3. Roast and rest**
Roast fat-side up. Check the thickest meat for 68°C, rest for 15 minutes and carve across the grain.

**KOOK'S SECRET**

Check the temperature in two thick spots. If one reads cooler, use that reading to judge when the roast comes out.

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*The full method*

**01** **Trim the lamb**

Heat the oven to 175°C conventional (155°C fan). Pat the lamb dry. Trim any tough silvery skin or very thick fat, leaving a thin layer of fat on top.

**02** **Add the rosemary**

Break the tender rosemary tips into 8–10 little sprigs. Make shallow slits over the fatty surface with the tip of a small knife. Tuck a sprig into each, leaving the leafy tip showing. Rub all over with the oil, salt and pepper.

**03** **Roast fat-side up**

Set the lamb on a rack in a roasting tin. Roast for about 65–95 minutes, checking from 60 minutes. Push the thermometer into the thickest meat, clear of the bone. Take it out when the centre reaches 68°C.

**04** **Rest and carve**

Transfer to a warm board, cover loosely with foil and rest for 15 minutes. Cut the meat away from the bone in large sections, then slice each section thinly across the grain. Spoon over the resting juices.

**FROM MARK'S KITCHEN**

Choose the soft green tips for the slits. The thick woody bases are hard to tuck in and awkward to carve around.