

ROAST LEG OF LAMB

Have butcher bone Leg of Lamb. At home clean the fat in side the leg (make sure the glands in fat are removed).

Season Lamb with Salt & Pepper, a little Balsamic vinegar, Olive oil & Rosemary if you wish.

Place small amount of Olive tapenade on the inside of the Leg. Roll up and tie. Drizzle a little Olive oil over the Roll.

Roast in 425° oven until meat thermometer is 135° (medium rare)—more if you like it done more!

Remove from oven and let rest for about 15 minutes. Then slice and arrange on plate.