

## *roast lamb with thyme & garlic*

1.5kg leg of lamb  
7 sprigs fresh thyme  
2 tbs coarsely chopped fresh thyme leaves  
60ml (1/4 cup) olive oil  
2 large (about 1.2kg) orange sweet potatoes (kumara), unpeeled, halved lengthways, thickly sliced  
2 red onions, cut into 8 wedges each  
Pinch of salt  
4 garlic cloves, cut into 5 slices each  
2 tbs fresh lemon juice  
Freshly ground black pepper

Use a sharp knife to cut 20 evenly spaced slits, about 2cm deep and 1cm long, into the top of the lamb. Cut each sprig of thyme into 3 even pieces (each piece should be about 3cm long). Insert a piece of thyme in each slit.

Combine the chopped thyme and 1 tbs of the oil in a small bowl. Place the lamb in a large glass or ceramic ovenproof dish. Use your hands to rub the thyme mixture all over the lamb. Cover with plastic wrap and place in the fridge for 6 hours or overnight to marinate. Preheat oven to 180°C. Combine sweet potatoes, onions, salt and 1 tbs of remaining oil in a large roasting pan and toss gently. Place lamb on top of the vegetables. Insert a slice of garlic into each slit with the thyme.

Whisk the remaining oil and lemon juice together in a small bowl and drizzle over the lamb. Season the lamb with pepper. Roast in preheated oven, basting with pan juices occasionally, for 1 1/4 hours for medium or until cooked to your liking. Turn the oven off. Transfer the lamb to a plate, cover loosely with foil and set aside for 10 minutes to rest. Return the vegetables to the oven to keep warm. Slice lamb across the grain and serve immediately with the vegetables.

**PAIR WITH** *Chrismont Shiraz 2004*

For more information on **CHRISMONT**, contact:

**Tyce E Light** – Marketing PR & Sales Executive

**t** +61 3 5729 8220 **f** +61 3 5729 8253

**e** tyce@chrismont.com.au [www.chrismont.com.au](http://www.chrismont.com.au)

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