



Leg of Lamb

Ingredients

1 Leg of Lamb (3 Kg to serve 6 to 8 people)
1 cup of white wine
½ cup of water
1 cup of Olive Oil
1 Tablespoon Lemon Juice
1 medium onion
8 crushed peppercorns
1-½ teaspoons of salt
2 garlic cloves minced
1-tablespoon tarragon vinegar
1-tablespoon crushed marjoram
1-tablespoon fresh rosemary

Method

Marinate the lamb overnight in a large Ziploc bag with all the ingredients listed.
Preheat the oven to fan 200°C and place the lamb on a roasting pan the same size as the lamb.
Roast the lamb for 20 minutes then reduce the oven temperature to 180°C
Baste the lamb with its juices a few times during cooking and add a little water to the pan about 15 minutes before the lamb is cooked.