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070308c

Lamb

Capsicum

### **Damian Heads**

#### **Mini lamb roast with verjuice sauce**

300g piece of boned and butterflied leg of lamb

1 tsp finely grated lemon rind

1 tbs marinated fetta

6 Piccolini cocktail tomatoes [cherry truss]

½ onion, finely chopped

½ cup verjuice

1 tbs caster sugar

2 tbs roughly chopped flat leaf parsley, to serve

1 Preheat oven to 200°C fan-forced.

2 Lay lamb flat on a chopping board, add lemon, fetta and salt and pepper in the middle, roll together and tie with kitchen string to secure.

3 Heat oil in a frying pan over medium-high heat, add lamb and cook for 3 minutes, turning or until lamb is sealed, add tomatoes and onion and transfer pan to oven and cook for 12-14 minutes, for medium or until lamb is cooked to your liking. Rest for 6 minutes, slice lamb. Reserve frying pan.

4 Meanwhile, add verjuice to reserved frying pan over medium heat, reduce by half, add sugar and cook for 1-2 minutes, or until sugar dissolves.

5 Place lamb, tomatoes and onion on a plate, pour over verjuice sauce and top with parsley to serve.