

Roast lamb studded with anchovy and garlic

1 lamb mini roast
4 garlic cloves, sliced
4 anchovies, halved
Olive oil
1 red onion, halved
4 sage leaves

Polenta

2 cups water
2 cups Campbells chicken stock
1 cup polenta
50g butter
80g parmesan cheese, grated

1 Make small incisions in the lamb using a sharp knife, insert one garlic slice and one piece of anchovy into each incision.

2 Heat oil in a frying pan over high heat, sear the lamb for 2 minutes on each side. Push lamb to one side, reduce heat to medium, add the remaining garlic, anchovies, onion and sage leaves. Cook for 6 minutes or until cooked to your liking. Remove from heat and set aside to rest.

3 For the polenta, bring the water and stock to the boil in a medium saucepan, add the polenta and whisk constantly for about 5-8 minutes or until thick and creamy. Add the butter and parmesan and whisk to combine.

4 Slice the lamb and place on serving plate, spoon over onion, garlic, sage and pan juices. Serve with polenta.