



ROAST LAMB WITH BASIL & GARLIC PESTO

METHOD

Place the basil in a blender. Pour in about 1 tablespoon of the oil, and blend basil into a paste. Gradually add pine nuts, Brazil nuts, Parmesan cheese, garlic, chilli powder and remaining oil. Continue to blend until smooth.

Heat oven to 200C/180C fan/gas 6. Put the scored lamb leg in a large roasting tin and use half the pesto to generously coat the skin and flesh, pressing it between all the cracks for extra juiciness. Put the rest of the pesto in the fridge, covered with cling film, and remove just before serving.

Roast the lamb for 1 hr 45 mins. Check during cooking that it's not drying out – if the base of the roasting tin starts to look dry, spread a little more pesto over the top of the lamb.

Remove the lamb from the tin, cover with foil and leave to rest for 30-40 mins before serving on lemon slices and fresh garden herbs, if you like. Carve at the table and serve with the remaining pesto to drizzle over.

INGREDIENTS

- 125g chopped fresh basil
- 225ml extra virgin olive oil
- 70g pine nuts
- 25g Brazil nuts
- 65g grated Parmesan cheese
- 2 tablespoons minced garlic
- 1/2 teaspoon chilli powder
- 2kg lamb leg, skin scored
- fresh garden herbs, to serve (optional)
- sliced lemon, to serve (optional)

