

Greg Malouf's Roast leg of Lamb with Baharat and winter vegetables

Everyone's favourite family dinner, roast leg of lamb can often do with a bit of jazzing up. There is a richness and sweetness to the meat that lends itself very well to the savoury spices of the Middle East and North Africa. While my favourite spice mix is Baharat, Chermoula and Harissa also work really well here. The aromas that waft around the house when cooking this roast are simply irresistible.

2 cloves garlic, crushed with 1 teaspoon sea salt
1 tablespoon Baharat Spice Mix
1 lemon
1 kg (2 lb) leg of lamb
80 ml (2 1/2 fl oz) olive oil
12 shallots, whole, peeled
12 small potatoes, or potato chunks
3 parsnips, halved
12 wedges of turnips
2 med. leeks, whites only, washed and cut into thirds
6 cloves garlic
A few sprigs of rosemary
1 teaspoon sea salt
1/2 teaspoon black pepper, crushed

Preheat the oven to 220°C.

Mix the garlic paste with the baharat. Cut the lemon in half and rub it all over the lamb. Use your fingers to massage the spice paste all over the meat, making sure you get into all the cavities.

Put half the olive oil into a baking dish, add the lamb and cook in the centre of the oven for 20 minutes. Turn the oven down to 180°C and cook the lamb for a further 20 minutes.

Now take the dish out of the oven and pour the rest of the oil into the base of the pan. Add all the vegetables, garlic and rosemary and sprinkle with a little salt. Shake them around as well as you can to coat with the oil. Put the pan back in the oven and cook for another 40 minutes.

Check from time to time and turn the vegetables around in the pan to make sure they cook evenly. The 80 minutes cooking time will give a medium rare result.

Allow the meat to stand for a good 10 minutes before carving and serving with the pan juices.

Serves 6