



Thai Roast Lamb with Root Vegetables

Ingredients

1.3kg/3lb half leg lamb joint, whole leg or shoulder
Salt and freshly milled black pepper

For the Thai Marinade

30-45ml/2-3tbsp prepared red Thai curry paste
30ml/2tbsp mild olive oil
30ml/2tbsp caster sugar
Large handful freshly chopped basil leaves

For the Roasted Root Vegetables

450g/1lb baby carrots, topped, cleaned and unpeeled
4 medium parsnips, peeled and quartered
160g/5oz pack baby turnips, optional
3 medium red onions, peeled and cut into wedges
2 whole garlic bulbs, unpeeled and cut in half horizontally
15ml/1tbsp sunflower oil
1 large bunch fresh thyme leaves, to garnish

Method

1 Preheat the oven to Gas mark 4-5, 180-190°C, 350-375°F.

2 Place the lamb on a chopping board and with a sharp knife make several slits over the surface of the joint, taking care not to cut through the butcher's string or elasticated meat bands. Season and place in a large shallow dish. In a small bowl; mix the Thai marinade ingredients together and spread over the surface of the joint. Cover and marinate for 2 hours or overnight in the refrigerator.

3 Place the joint on a metal rack in a large non-stick roasting tin and open roast for the preferred calculated cooking time. Cover with foil if browning too quickly.

4 One hour before the end of the cooking time remove the joint and rack from the oven, add the vegetables, drizzle with the oil and position the joint on the top. Return to the oven uncovered for the remainder of the cooking time.

5 Serve the lamb with roasted vegetables garnished with the fresh thyme leaves.

