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# LAMB LEG ROAST

## WITH GEMOLATA

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Lamb leg roast with gremolata, roasted broccoli, pumpkin seeds, sweet & sour tomato sauce and potato salad

**2 persons**

1 piece lamb leg roast, approx 400 g  
2 tbsp olive oil  
salt and pepper

Rub the meat with olive oil, season with salt and black pepper and sear in a pan on both sides before transferring onto an oven pan. Roast at 180°C for 20-25 minutes, rest for 10 minutes and slice before serving.

### GREMOLATA

1 bunch Italian parsley, chopped  
1 cloves garlic, grated  
2 lemons, zest only

Mix all ingredients together and refrigerate until use.

### POTATO SALAD

400 g potatoes, cooked and sliced in half  
100 g green olives, sliced  
2 tbsp capers  
2 tbsp Italian parsley  
1 tbsp dijon mustard  
1 tbsp honey  
4 tbsp olive oil

Mix all ingredients together and season with salt and pepper.

### ROASTED BROCCOLI

1 nice size broccoli  
2 Tbsp olive oil  
Seasalt

Cut the broccoli to fairly large size florets, place on a roasting pan w baking paper. Toss with the oil and seasalt. Bake at 180°C for 15 minutes.

### SWEET TOMATO SAUCE

1 small can tomatoes  
½ onion chopped  
1 clove garlic, grated  
½ tsbp dried oregano  
2 tbsp honey

Sauté the onion and garlic for 2 min, add the red wine vinegar, tomatoes, honey and oregano and cook for 10 min.

