



TRUFFLE HiLL

Roast lamb with Truffle Honey & Truffle Mustard Glaze

Ingredients

- 1 tablespoon Truffle Hill Truffle Honey
- 1 tablespoon Truffle Hill Truffle Mustard
- Pinch of Truffle Hill Truffle Sea Salt (to taste)
- 2.5 kg lamb leg roast
- 2 garlic cloves, thinly sliced
- ¼ cup (60ml) olive oil
- 2 teaspoons thyme leaves
- 2 brown onions, peeled, sliced into 1cm rounds
- 1kg brushed potatoes, peeled, chopped
- 1kg Kent pumpkin, seeded, cut into large wedges
- Steamed green peas, to serve



Method

Step 1. Preheat oven to 200C. Grease and line a baking tray with baking paper.

Step 2. Make 1cm deep cuts in the skin of the lamb and push a slice of garlic into each. Combine 2 tbsp of the oil, Truffle Honey, Truffle Mustard and thyme in a small jug. Season with Truffle Salt and pepper. Brush mixture over the lamb. Place onion in a single layer on the base of a large roasting pan. Top with the lamb. Bake in the oven for 35 mins.

Step 3. Meanwhile, place potatoes in a saucepan of salted boiling water. Cook for 10 mins or until just tender. Drain. Return potatoes to the saucepan and shake to scuff their edges.

Step 4. Arrange the potatoes around the lamb. Drizzle with half the remaining oil and season with Truffle Salt. Place the pumpkin on the prepared tray. Drizzle with remaining oil. Season with Truffle Salt and pepper. Roast lamb, potatoes and pumpkin for a further 45 mins for the lamb to be cooked medium-rare. Remove lamb from the oven and rest it 15 mins. Keep potatoes and pumpkin warm.

Step 5. Top lamb with fresh thyme sprigs, slice and serve with roast potatoes, pumpkin, peas and pan juices. Pair with Truffle Hill Truffle Hunters Reserve Red.

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