

Persian Fetta & Gremolata Stuffed Leg of Lamb

{ serves 4 – 6 }

Lamb & Paste

2-2 ½ kg leg of lamb -boneless, butterflied
1tsp salt flakes
Cracked pepper
275g jar Yarra Valley Dairy Persian Fetta
1 cup herbs (a mix of the following) thyme, sage, rosemary
1 cup continental parsley
10 cloves garlic
1 tbsp lemon zest
½ tsp salt
5 tbsp olive oil

Ancient Grain Salad

1 cup freekah cooked
1 pomegranate seeds removed
¼ cup toasted pinenuts
¼ bunch mint roughly chopped
¼ bunch continental parsley roughly chopped
Salt and pepper to taste
6 tbsp olive oil
2 tbsp lemon juice
2 tbsp pomegranate molasses

Mint Gremolata

¼ cup olive oil
⅓ cup finely chopped mint leaves
⅓ cup finely chopped Italian parsley
1 tbsp lemon juice
1 tbsp lemon zest
1 tbsp chopped capers
1 finely minced garlic clove
2 tbsp finely chopped onion or shallot
Salt if necessary

Method

Preheat oven 220°C.

Pat dry lamb. Trim fat and score, making crosses with a sharp knife. Sprinkle all sides with ½ – ¾ teaspoon salt and pepper. Place outer side down.

To make the herb paste, place all the herbs, garlic, salt and pepper and lemon zest in a food processor and pulse until coarse paste. Add oil, scraping down the sides if necessary, pulse until just combined, resulting in a dry course paste. Spread ⅔ of the paste on the inside of the lamb. Crumble the Persian Fetta over the paste.

Roll up the lamb, with the paste on the inside and tie at one inch intervals. Rub the remaining paste all over the outside of the lamb. (At this point you can refrigerate for 1-2 days if making ahead, or refrigerate and marinate for 2 hrs).

Place in oven for 15 minutes. Reduce heat to 165°C .

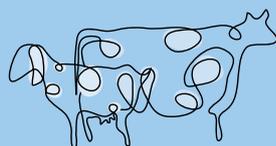
Continue roasting for another 45 mins to 60 mins, or until lamb registers at least 55°C -65 °C on a meat thermometer. Cook for 10-15mins longer for well-done meat. Remove lamb from oven, cover and set aside to rest for 15-20 minutes.

While the lamb is roasting make the ancient grain salad and gremolata.

For the grain salad simmer the freekah in boiling water for 20-30 mins, or until cooked and tender. Toast the pinenuts and cool. Bash out the seeds from your pomegranate. Chop the herbs roughly. In a small jar, shake to combine the olive oil, pomegranate molasses and lemon juice. Now mix all salad components together in a large bowl.

For the Gremolata combine all the ingredients in a small bowl. Set aside.

Slice the lamb and serve with ancient grain salad and mint gremolata.



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