

Warner's Budgens Taste Club: March 2010

Chef's Table

Easter wouldn't be the same without a delicious leg of lamb on the table. Here, Barry Hancox from Russell's of Broadway, gives us a new way to enjoy a classic roast...

Leg of Lamb Roasted with Garlic, Rosemary and Black Olives and served with a Warm Bean, Herb and Watercress Salad

Serves 6-10 people

Ingredients

1 whole leg of lamb
5 cloves garlic, peeled
2 tbsps fresh rosemary leaves
150g good quality, pitted black olives
Olive oil
Sea salt and pepper

Method

1. Crush garlic, olives and rosemary to a paste in a pestle and mortar.
2. Using a sharp knife, make 15 – 20 insertions into the lamb
3. Carefully push the olive paste into each of the insertions
4. Lay the lamb on a rack in a roasting tray, rub with olive oil and season with salt and pepper
5. Roast at 180° C for 1.5 hrs, basking as required
6. Turn the oven up to 220° C and roast for another 30 minutes, remove from the oven and allow to rest for 20 minutes before serving

Warm Bean, Herb and Watercress Salad

Ingredients

250ml olive oil
3 cloves garlic, finely chopped
2 red onions, finely chopped
200g cooked flageolet beans
200g cooked butter beans
150g cooked green beans, halved
200g cooked and peeled broad beans, fresh or frozen
150g cherry tomatoes, cut in half
1 tbsp chopped chives
1 tbsp chopped parsley

1 tbsp shredded mint

Method

1. Warm olive oil, garlic and red onion in a saucepan
2. Cook slowly on a low heat until the garlic and onions are soft
3. Place all the beans into a bowl, pour the warm olive oil mixture over the beans, clingfilm and keep warm
4. Just before serving add tomatoes and herbs and season with salt and pepper

To serve

Divide freshly washed watercress between each plate, spoon on the broad bean salad, place the carved lamb on top and enjoy!

To drink

See this month's [Wine of the Month](#) on the Taste Club web site for our top 3 reds to serve with lamb.