

Boneless Leg of Alberta Lamb Rolled with Fresh Herbs and Lemon



Ingredients:

1 leg of Alberta Lamb
½ cup fresh white bread crumbs
1 cup chopped flat leaf parsley
½ cup other chopped fresh herbs: chives, thyme, basil
3 lemons, zest and juice
2 cloves garlic, minced
1 shallot
¼ red onion, minced
1 tbsp Dijon mustard
Olive oil
Salt & pepper to taste

Topping:

1 whole lemon
Olive oil
Salt & pepper

Method:

One day ahead mix, mayonnaise, saffron and chilli paste and place in a re-sealable bag and place in refrigerator.

Rub boneless lamb with olive oil, ground spices and season with salt. Place on preheated grill and cook until medium-rare. Cover and keep warm.

Spread mayonnaise on a split ¼ of baguette. Place leaf lettuce, then sliced boneless Alberta lamb on baguette followed by: Tomato, roasted pepper and onion slices. Garnish with additional saffron mayo.

Recipe courtesy of Chef Darren Nixon

Your Notes



You've got **GREAT** taste!

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