

**Indian Marinated
Leg of Lamb**



Garth McColgan

“Lamb, Naan and Korma”

“There’s more to sliced lamb than mint sauce and peas on Sunday. You can enjoy this most flavoursome of Irish meats heaped upon warm naan bread and smothered in Korma sauce and pickle any day of the week. For lunch, dinner or five-star supper, this delicious dish with a subtle Indian ‘kick’ is an absolute joy at any time. Tuck in!”

Garth McColgan

The slice with spice

Succulent slivers of lamb with an Indian bite



Perfect with...

Le Dolomie Pinot Grigio Trentino

Premium Pinot Grigio, a full white wine with crisp acidity peach and apricot flavours.

€8.99

75 cl

**Great
value**

Garth McColgan

Indian Marinated Leg of Lamb

Ingredients

1 Leg of Lamb (2.5kg)
6 Cloves Garlic, finely sliced
250ml Plain Yogurt
1 Jar Korma Sauce
3 tbs Fresh Coriander, chopped
Squeeze of Lemon Juice
Naan Bread

For the Pickle

60ml White Wine Vinegar
4 tsp Sugar
1 tsp Salt
1 Cucumber, deseeded
and sliced into ½ cm pieces

Spice Marinade

4 tsp Paprika
2 tsp Ground Coriander
2 tsp Black Pepper
4 tsp Salt
3 tsp Sugar
2 tsp Ground Ginger
1 tsp Mixed Spice
3 tbs of Vegetable Oil, warmed for 30 seconds
in microwave

Method

Using a small, sharp knife, make about 40 small 1" deep cuts in the meat. Push sliced garlic into the holes. You should have about 30 slices of garlic. To make the spice mix, combine all the spices, salt and sugar in a bowl and add the warmed oil. Rub the spice mixture all over the leg of lamb, cover and refrigerate for 2-4 hours. Put the leg of lamb on a roasting tray in a pre-heated oven at 200°C and cook for 1 hour 40 minutes. To make the pickle, heat the vinegar, sugar and salt together gently until the sugar has dissolved. Allow to cool; pour over the sliced cucumber. Refrigerate for one hour. Heat korma sauce until piping hot. Add chopped fresh coriander and a squeeze of lemon juice. When the lamb is cooked, allow to rest for 15 minutes. Carve.

To Serve

Warm the naan bread in the oven and top with pickle cucumber. Now lay generous slices of lamb on top and finish with some of the korma sauce and yogurt.

