

Roasted Loin of Lamb with New Season Vegetables & Garlic

Loin of lamb

Sauce

lamb bones
1 whole vine tomato
1 onion chopped
1 large carrot
1 stick celery
1 bulb garlic
water to cover
1 bay leaf
5 black pepper corns
1 sprig of thyme



Pan-fry loin of lamb & place in oven.

For the sauce, roast the bones & vegetables. Add water and herbs, simmer for 4 hours.

Heat up lamb stock & drop in blanched vegetables & roasted garlic.

Take out lamb & leave to rest. Slice & serve on vegetables.