



ROASTED HOGGET



New Zealand Main
Dish



INGREDIENTS TO PREPARE IT...



- Leg of lamb (1Kg)
- Salt
- Pepper
- 2-3 Rosemary sprigs
- 3 Garlic cloves
- 450g Of small leeks
- 450g Medium parsnips
- 2 Tablespoons of olive oil





HOW TO PREPARE IT...

Make a few small cuts on the leg, and rub it with olive oil. In each of the cuts put a sprig of rosemary and a pinch of garlic. Place it on a grill, to smoke. Then in the oven, already preheated.

During the last 40 minutes of cooking, add the leeks to the base with a little broth. Remove lamb and vegetables from base, wrap in foil to keep warm.





INGREDIENTS FOR THE SAUCES...



- A teaspoon of common flour
- 150ml Of withe wine
- 600ml Of lamb broth
- Powered sugar
- Leaves of mint
- Pinch of salt
- 6 Teablespoons of boiling water
- 5 Tablespoons of withe wine





HOW TO PREPARE IT...

Blend all the ingredients, then add the boiling water, let cool. Add a little white wine and season to taste. Finally add the sauce to the lamb and serve with roasted potatoes. And there you have a hogget roast!

