

Heath 100 Year Old Vine Cabernet Sauvignon

Roast Butterfly Leg of Lamb with Roasted Pepper Harissa (serves 6-8)

Ingredients:

1 4-5 lb (1.8-2kg) boneless leg of lamb, butterflied
2 red peppers, roasted, seeds and skin removed
2 ounce (125 gram) dried red chillies
½ tablespoon (8ml) fresh mint
½ tablespoon (8ml) coriander, ground
½ tablespoon (8ml) cumin, ground
5 cloves garlic, minced
¼ cup (60ml) olive oil

Directions:

1. Make Harissa, by placing all ingredients in a blender and pureeing into a smooth paste
2. Season lamb on both sides with salt and pepper
3. Spread harissa on one side of lamb
4. Roll lamb and tie with twine
5. Roast lamb uncovered in oven preheated to 350 degrees Fahrenheit for approximate 1 ¼ hours or until it has reached desired tenderness
6. Remove lamb from oven, remove twine and let rest
7. Slice lamb and serve with garlic roasted potatoes