



## Peacock Hill Vineyard

HUNTER VALLEY NSW

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### Lemon-Garlic and Rosemary Lamb with Lemon Potatoes Serve with Faith Cabernet Sauvignon or A Great Life (serves 4)

#### Ingredients

- 1 easy-carve leg of lamb
- 1 lemon, cut half into slices- quarter each slice
- 1 head of garlic-peel and halve (if large) so that you have approximately 10-16 cloves
- 1 bunch rosemary, washed and separate 16-20 small sprigs
- 4-5 medium potatoes, washed, peeled, quartered microwaved on high 4 minutes
- 100ml good quality olive oil mixed with juice of remaining half of lemon
- Salt, freshly ground pepper, lamb herbs
- 150ml chicken stock
- 50ml dry white wine

#### Method

- 1- Preheat oven to 180C
- 2- Make approx.16-20 slits all over lamb and press 1 piece each of garlic, lemon and rosemary into each slit.
- 3- Brush all over with oil/lemon.
- 4- Place lamb onto baking rack. Season with salt, pepper and lamb herbs
- 5- Toss warm potatoes in lemon/oil mix and place under rack.
- 6- Pour stock and wine into baking dish.
- 7- Bake until lamb is cooked to your preference. Rest 15 minutes before slicing.

Serve in summer with a leaf salad (be light with the addition of vinegars) and a glass of 2002 Faith Cabernet Sauvignon.

Any leftover lamb is delicious sliced thinly on a crispy baguette with salad.