



Italian style leg of lamb

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Serves 4

1 x 2kg/4^{1/2}lb leg of lamb

olive oil

sea salt and freshly ground
black pepper

1kg potatoes, peeled, cut in half
and parboiled

2 sprigs of rosemary, leaves
stripped

1 red pepper, halved, deseeded
and cut into chunks

1 yellow pepper, halved,
deseeded and cut into chunks

a handful of black olives, stoned
and roughly chopped

5 cloves of garlic

Preheat your oven to 220°C/425°F/gas 7.

Rub the leg of lamb with olive oil and season well with salt and pepper. Place in a roasting tray and pop into your preheated oven for 30 minutes.

Take the leg of lamb out of the oven and remove it from the tray. Add the potatoes to the tray with the rosemary sprigs, peppers, olives and unpeeled garlic cloves. Toss together in the lovely meat juices. Season with salt and pepper, put the lamb back in the tray, on top of the potatoes and vegetables, then turn the oven down to 180°C/350°F/gas 4 and cook for another hour.

The lamb should be perfectly cooked after this time so remove it from the oven and put to one side to rest. However, feel free to cook it for longer if you prefer your meat well done. If the potatoes need crisping up once you have removed your meat, put them back in the oven for 10 minutes while the lamb is resting.

Jamie Oliver
THE ITALIAN SERIES

by **TEFAL**

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