

# Butterflied leg of lamb with aubergine, roast tomatoes, mint, honey & preserved lemon relish

I'm not much of a barbecue person. I do like the kind of dishes that would be right for barbecuing – but cook them in the oven. This is one of them. The cooking time seems short, but a boned and flattened piece of lamb leg is very different from a whole leg. Make sure the seasoning of the relish is good

**Serves** 8

**Prepare** 20 minutes + marinating

**Cook** 1 hour 15 minutes

## For the lamb

- 2.4kg whole leg of lamb, boned and butterflied
- 3 cloves garlic, roughly chopped
- 1 tbsp olive oil
- ½ onion, roughly chopped
- 1 lemon, juice
- 300g Greek yogurt
- 2 tbsp red wine vinegar
- ½ tsp cayenne
- 2 bay leaves

## For the aubergines

- 3 large aubergines
- 500g cherry tomatoes, halved
- 3 cloves garlic, finely chopped
- 1½ tbsp olive oil
- 50g tahini paste
- 25g Greek yogurt

- 4 tsp lemon juice, or to taste
- 4 tsp extra virgin olive oil

## For the relish

- 6 tbsp extra virgin olive oil
- 1½ tbsp white wine vinegar
- 2 preserved lemons, inner flesh removed, skin sliced into shreds
- 1½ tsp pickle juice from the preserved lemons
- 8 sprigs mint, leaves, torn
- 1½ tsp clear honey

**1** To prepare the lamb, lay it out like a book and make incisions all over it. Sauté the garlic cloves in the oil until soft. Put the garlic and all the other lamb ingredients into a food processor and blitz. Put the lamb into a large container and rub the yogurt mixture all over, pushing as much as possible into the incisions. Cover and leave to marinate in the fridge for about 8 hours.

**2** For the aubergines, preheat the oven to 200°C, gas mark 6. Pierce them all over with a fork and put into a roasting tin. Halve the tomatoes and put on a baking sheet with a lip. Season and add the garlic. Cook the aubergines for 30 minutes, until completely soft. Drizzle the tomatoes with the oil, season and

cook alongside the aubergines for about 20 minutes, until soft and slightly caramelised in patches.

**3** Put the aubergines into a bowl, cover tightly and leave until cool. Peel the skin and chop the flesh until you have a coarse purée. Add the tahini, yogurt, lemon juice, extra virgin olive oil and some seasoning. Taste and adjust any components. Place into a broad shallow serving bowl and put the roast tomatoes on top. Serve at room temperature.

**4** Heat the oven to 230°C, gas mark 8. Lift the lamb out of the yogurt (let the excess drip off), put in a roasting tin and cook for 15 minutes. Reduce the temperature to 190°C, gas mark 5, then cook the lamb for 20 minutes more for pink. This doesn't sound long enough, but it's a flat piece of meat, not a leg with a bone.

**5** For the relish, put everything into a bowl and mix. Check for sweet-sour balance and seasoning. It's important to get this right, so adjust it as you need to.

**6** When the lamb is ready, cover with foil and clean tea towels, leave to rest for 15–20 minutes, then carve into slices. Spoon some relish over the aubergine purée and tomatoes, then serve the rest in a bowl.

**Per serving** 3022kJ/727kcal/52.1g fat/18.7g sat fat/9.6g carbs/7.9g sugars/3.2g fibre/53.2g protein/1.1g salt