



## Roast lamb with balsamic mushrooms

Ready in 60 mins

Serves: 4-6

8 kg easy-carve lamb leg  
2 garlic cloves, thinly sliced  
3 sprigs rosemary, cut into  
2cm lengths  
olive oil cooking spray  
500g cup mushrooms,  
thickly sliced  
1  $\frac{1}{4}$  cup olive oil  
1  $\frac{1}{2}$  tbs balsamic vinegar

1. Preheat oven 200oC. Place the lamb in a roasting pan. Cut 8 small, 1 cm deep holes into the lamb. Press the garlic and rosemary into the holes. Spray both sides lamb with oil and season with salt and pepper. Roast for 10 minutes. Reduce oven to 180oC. Roast a further 30 minutes.
2. Meanwhile, place the mushrooms in a ceramic large bowl. Combine the olive oil and balsamic vinegar and pour over the mushrooms, turn to coat. Stand 40 minutes.
3. Remove lamb from the oven. Spoon mushrooms and any remaining balsamic mixture around the lamb. Return to the oven and roast a further 20 minutes for medium or until lamb is cooked to your liking. Stand, covered for 10 minutes. Slice the lamb and serve with mushrooms and salad if desired.