



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Leg of Lamb by David Pengelly

Ingredients

1.5 – 2kg (3-4 lb.) Leg of lamb
1 Tbsp. Olive oil
2 Onions
2 Cloves garlic, crushed
500g (1 ¼ lb) Baby carrots
2 Sticks celery, chopped
300ml Red wine
1 Small tin of Chopped tomatoes
2 Tbsp. Redcurrant jelly
2 Tbsp. Mint sauce
Seasoning

Method

- Place the oil into a small AGA roasting tin lined with bake-o-glide, add the onion, carrots, celery and garlic and cook on the floor of the AGA roasting oven (or bottom shelf of the Everhot top oven set at 240°C) for five minutes.
- Add the wine, tomatoes, redcurrant jelly and mint sauce, stir well.
- Season the leg of lamb and lay into the sauce, cover with sprigs of rosemary.

AGA: place into the roasting oven on the 3rd set of runners, cook for approximately 40 minutes until the meat is browned. Move to the centre of the simmering oven for 2-3 hours until the lamb is cooked to your liking.

Everhot: place on the second shelf up in the top oven (set at 240°C) and cook for approximately 40 minutes until the meat is browned. Move to the centre of the lower oven set at 110°C - 120°C for 2-3 hours until the lamb is cooked to your liking.

Remove the lamb to serving plate, pour the sauce into a saucepan, reduce and season to serve with the lamb.