

Tandoori-Roasted Leg of Lamb

SERVES 6

If you really want to impress the neighbours!

Ingredients:

- *1 leg of lamb, bone-in, about 3 kg*
- *2 tbsp Himalaya Tandoori Masala (paste)*
- *2 tablespoons melted butter*

Method:

1. Trim lamb of any excess fat. Rub entire leg with Tandoori paste. Refrigerate overnight in marinade.
2. Heat oven to 350.
3. Place marinated leg of lamb in a roasting pan into the preheated oven. Allow to roast for about 1 ½ hours until an internal temperature of 145 degrees is reached. Remove from the oven and allow 20 minutes to rest before slicing.
4. Serve with steamed rice and vegetables.