



## Hillworth Roast Leg of Lamb & Tarragon and Mint Butter

Leg of Lamb joint  
salt & freshly milled black pepper

For the Tarragon and Mint Butter  
75g/3oz unsalted butter, softened  
45ml/3tbsp freshly chopped tarragon  
45ml/3tbsp freshly chopped mint  
30ml/2tbsp freshly grated orange zest  
20ml/4tsp white wine vinegar

Cook time:

Medium: 25 mins per 450g/1lb plus 25 mins  
Well done: 30 mins per 450g/1lb plus 25 mins

- Preheat oven to Gas mark 4-5, 180-190°C, 350-375°F
- In a small bowl mix together the tarragon and mint butter ingredients.
- Place the joint on a chopping board and make several slits over the surface with a sharp knife.
- Season on both sides and spread the herb butter over both sides and into the slits.
- Transfer the joint to a metal rack in a large non-stick roasting tin and roast for preferred cooking time, basting occasionally with any meat juices.
- Remove joint from oven and cover with foil, leave to rest for 15 minutes.
- Serve the lamb with seasonal vegetables and gravy.