

By: Miguel Ángel Mateos



## Roast Leg of Lamb with **Morado Garlic** and Baked Potatoes.



**DIFFICULTY**  
LOW

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**CUISINE**  
MEDITERRANEA



**SERVES**  
4



**TYPE OF DISH**  
MAIN COURSE



**PREPARATION TIME**  
60 MINUTES



**TYPE OF GARLIC**  
MORADO

### Ingredients

- 1 head of Big Garlic Morado garlic
- 2 lamb legs
- 8 baking potatoes
- Fresh parsley
- 1 glass of white wine
- Extra virgin olive oil
- Black pepper
- Salt

## Step by step



1. Half the head of garlic and remove three cloves.
2. Add the three garlic cloves to a mortar and pestle, along with a few leaves of parsley, a splash of oil and a little salt. Grind everything together well until you achieve a paste.
3. Preheat the oven to 180°C for 10 minutes.
4. Peel the potatoes and cut into slices, neither too thick nor thin.
5. Season the potatoes, mix together well and spread them out evenly spaced on a baking tray.
6. Place the leg of lamb on top and season well. Next, spread the paste over the lamb leg and place the head of garlic on the baking tray.
7. Drizzle a little olive oil over everything and put into the oven for 40 minutes at 180°C.
8. After 30 minutes, pour over the white wine and return to the oven.
9. Once the 40 minutes have lapsed, check that meat is cooked through by piercing the lamb leg using a skewer or trussing needle. If the juices run clear, the meat is ready. If the juices from the meat are still a little pink, return to the oven for 10 more minutes.

### FINISHING THE DISH

10. Arrange the sliced potatoes in a line on a tray, with the leg of lamb on top. Finish off by garnishing with the head of roasted garlic and a little fresh parsley.

### CHEF'S TIPS Miguel Ángel Mateos:

- To get the skin really crispy, you can turn up the temperature of the oven for the last few minutes of cooking, sending a quick blast of heat.
- A clever way of keeping the lamb moist is to place a tray filled with water in the lower part of the oven, which ensures that the meat does not dry out.
- Once removed from the oven, the garlic can be peeled and eaten directly, or you can use it to make a paste, such as a roasted garlic aioli, to accompany the lamb.