

Leg of lamb Weber Rotisserie With grilled wintergreen cases.

6 to 8 people:

1 leg of lamb

3-4 jordskogger

½ cauliflower

3 carrots

1 leek

salt and pepper

4 medium potatoes per. person

garlic

Rapeseed oil

Lamb leg put on rotorspiddet, seasoned to taste with salt, pepper and garlic. leg started in the grill and running an hour.

The vegetables made ready:

Jordskogger well scrubbed and cut into approximately 1 ½ cm. slices.

Cauliflower divided into small bunches.

Carrots are peeled and cut into 1 ½-cm 2. pieces.

Leeks rinsed and cut into 4-5 cm. pieces of vegetables are reversed with salt and canola oil. Place in a baking pan and placed under the leg of lamb the last hour of the club is finished.

Peel potatoes and cut into wedges used with optional spices (paprika, sage or oregano) salt and canola oil.

Distributed in a roasting pan.

Fried in ordinary. oven at 200 ° ca. 3/4 - 1 hour, until tender.

The lamb leg is cut and served with vegetables, potatoes, Tzahiki salad and good sauce (see elsewhere on this page).

