

LAMB STUFFED WITH FETA AND OLIVES

*works equally well
with lamb shoulder*



- 1 leg or shoulder of lamb, boned
- 2 tbsp lemon zest
- 3/4 cup pitted black olives
- 180g feta, crumbled
- 1 tbsp olive oil
- 3 cloves garlic, finely chopped
- 1/4 cup flat leafed parsley, chopped
- 1/4 cup fresh oregano, chopped
- Salt & black pepper
- 1 tbsp Herbie's Lamb Roast & BBQ crust (if available)

In a small bowl, combine lemon zest, olives, feta, oil, garlic and herbs. Lay lamb out on a board. Pile stuffing onto lamb, roll up and tie securely with string. Rub lamb with Herbie's mix or just season with salt & pepper. Leave lamb for 30 minutes to get to room temperature

Bake in 180 oven for 1 1/2 - 2 hours
Rest for 10 minutes in a warm place before serving

Very good with crab apple or quince jelly

Serves 6

Recipe from Jen Clarke, Minjah, Hawkesdale, Victoria