

Bertie's Roast Lamb with Rosemary



Ingredients:

- 2 cloves garlic, peeled and crushed
- 2 x 400g packs cooked baby beetroot (not in vinegar), halved or quartered
- 2 tbsp redcurrant jelly or Cumberland Sauce
- 900g/lb lean lamb joint
- Salt and freshly ground black pepper
- 450g/1lb shallots, peeled & left whole

For The Gravy

- 1 tbsp plain flour
- 300ml Lamb stock, hot
- Dash of port or sherry
- Extra sprigs of fresh rosemary to garnish

Serves
4-6 people
Preparation
30 minutes
Cooking time
1 to 2 Hours

Preheat the oven to 180C/350F/Gas 4. Place the garlic and 75g/3oz beetroot into a food processor or blender and whiz together until nearly smooth. Stir in rosemary and redcurrant jelly or Cumberland sauce. Cover and set aside.

Place the lamb joint onto a chopping board. Make several incisions over the surface of the joint. Position a metal rack over a large non-stick roasting tin and add the joint. Season and Roast for 1 - 1.5 hours.

During the last 40 minutes before the end of cooking add the remaining beetroot with the shallots in the base of the roasting tin, remove the rack and position the joint on top of the vegetables.

20 minutes before the end of the cooking time remove the joint and brush the reserved beetroot and garlic mixture over the lamb.

When the lamb is cooked to your liking, transfer to a warm platter with the vegetables and keep warm.

To make the gravy, spoon off any excess fat from the roasting tin and discard. Place the roasting tin over a medium heat and sprinkle over the flour.

Stir well with a small whisk or spoon, add a little stock and stir again, scraping the base of the pan to release any rich sediment.

Add the remaining stock, port and any meat juices from the platter, adjust the seasoning, if required and simmer for 8-10 minutes or until reduced to a well-flavoured gravy. Strain if required.

Serve with potatoes and a mixture of seasonal sautéed wild mushrooms.....Lovely!