

Cooking with Greg – 8:40AM Wednesdays

Cider and honey roast leg of lamb



Apples and cider go wonderfully with lamb. The apples break down on cooking and help thicken the sauce. Crisp roast potatoes and steamed tender stem broccoli make the perfect accompaniments.

INGREDIENTS

- 1 leg of lamb, about 2kg, fat trimmed and skin scored
- olive oil, to drizzle
- 3–4 garlic cloves, skins on and halved
- few sprigs of thyme
- juice from 1/2 lemon
- 4 apples, russets or braeburns
- 500ml medium cider
- runny honey, to drizzle
- 300ml lamb or chicken stock

METHOD

- Preheat the oven to 220°C/Gas 7.
- Weigh the lamb and calculate the final cooking time at 10 minutes per 450g for medium rare, 15 minutes per 450g for medium.
- Score the fat around the leg of lamb in a crisscross pattern, drizzle with a little olive oil then rub all over with salt and pepper.

- Place in a deep roasting pan and scatter the garlic and thyme over and around.
- Pour over the lemon juice and drizzle again with olive oil.
- Sprinkle with a little more seasoning then roast in the hot oven for 20 minutes.
- Slice the apples into quarters and cut off the cores.
- Remove the lamb from the oven and reduce the heat to 180°C/Gas 4.
- Scatter the apple around the pan and baste the lamb with the cider.
- Turn the lamb over and drizzle with 2 tablespoons of honey.
- Return to the oven for 30 minutes.
- Turn the lamb round, baste the meat with the pan juices then drizzle over another tablespoon of honey.
- Now roast for the calculated time. To check, insert a skewer into the thickest part of the lamb then press the meat lightly: the redder the juices, the rarer the meat.
- Lift the lamb to a carving board and cover with a piece of foil. Rest in a warm place while you prepare the gravy.
- At this point, the apples and garlic in the roasting pan should be very soft. Press with a fork, then tip the entire contents of the pan into a fine sieve over a saucepan. Push down with the back of a ladle to extract all the juices and flavour from the apples and garlic. Discard the pulp.
- Place the saucepan over medium heat and add the stock.
- Bring to the boil and let it bubble vigorously until the sauce has thickened to a desired gravy consistency.
- Taste and adjust the seasoning then pour into a warm serving jug.
- Carve the lamb into thin slices and serve drizzled with the apple cider gravy.

Hot Cross Bun and Butter Pudding



INGREDIENTS

- 3 cups milk
- 4 tablespoons unsalted butter, plus some for greasing the pan
- 1 cinnamon quill
- ½ cup sugar, plus 1 tablespoon
- Pinch of salt
- 8 hot cross buns, sliced (you could use stale white bread instead)
- 3 eggs

METHOD

- Preheat oven to 180 degrees C. Over low heat in a small saucepan warm milk, butter, cinnamon, sugar and salt. When the butter has just melted remove from heat.
- Butter six individual ramekins with remaining butter. Cut or tear the hot cross buns into large bite-size pieces (not too small). Place the bread into a large mixing bowl.
- Remove the cinnamon quill and pour the hot milk mixture over the bread. Let it sit for a few minutes, submerging the bread pieces that rise to the top. Beat the eggs in a separate bowl then stir through the bread and milk mixture.
- Arrange the bread and liquid into the ramekins. Sprinkle remaining sugar over the top of the mixture.
- Set the ramekins in a larger baking dish and gently pour hot water around the ramekins, stopping 2 centimetres from the top of the ramekin.
- Bake for 30 to 45 minutes, or until a thin-bladed knife inserted into the centre comes out clean – the centre should still be a little wobbly. Place the ramekins under the grill for 30 seconds to caramelize.
- Serve with cream or ice-cream.

