

ROAST LEG OF LAMB PROVENÇAL

SOURCE: FOOD & WINE March 2003 (Chef Jacques Pepin)

Cook/Prep Time: slightly less than 2 hours

INGREDIENTS:

1 4-lb trimmed boneless leg of lamb, rolled/tied in 4 places
2 TBS unsalted butter, softened
Salt & freshly ground pepper
4 slices white bread, quartered
1 C Flat-leaf Parsley leaves
2 garlic cloves, chopped
2 medium shallots, chopped
2 TBS extra-virgin olive oil

DIRECTIONS:

Preheat oven to 425° F. Set lamb in roasting pan, fat side up - rub all over with butter. Season with salt & pepper - roast 20 minutes.

Meanwhile, in food processor, process bread into fine crumbs - transfer to small bowl - add parsley, garlic, shallots & olive oil to processor & process to a paste - mix with breadcrumbs.

Baste lamb with rendered fat in pan - pat crumbs over top & sides of roast - reduce oven heat to 400° F - roast another 45 minutes or till thermometer in lamb reads 125° F (for medium-rare) - transfer to cutting board & let rest 15 minutes before carving into thick slices & serving.

Servings: 8