



Boned leg of spring lamb, rubbed with rosemary and garlic marinade with flatbreads and Moroccan couscous

Serves 8

1 leg of lamb, about 3kg (6lb 8oz), boned and butterflied by a butcher
1 batch of flatbreads (see Flatbread pizzas, page 146)

Rosemary and garlic marinade

5 sprigs of fresh rosemary
1 garlic bulb, cut in half around the middle
juice and rind of 1 unwaxed lemon
sea salt crystals and cracked black pepper
50ml (2fl oz) olive oil

Moroccan couscous

100g (3½oz) raisins, soaked overnight in 100ml (3½ fl oz) Vin Santo
500g (1lb 2oz) couscous
1 tbsp extra virgin olive oil
seeds from ½ pomegranate
1 bunch of flat leaf parsley, chopped
500ml (18fl oz) meat stock
100g (3½oz) unsalted butter at room temperature
sea salt crystals and cracked black pepper

This is a real crowd-pleaser. Practically all you have to do is throw a whole leg of lamb on the barbecue to produce a feast to delight all your friends and family. Another nice way to serve it is to spread crème fraîche on the flatbread, top with slices of lamb and couscous and roll it up like a wrap. But take a tip from one who knows: get the barbecue going early as the lamb takes a while to cook.

Rub the lamb all over with the rosemary, garlic, lemon rind and salt and pepper. Then rub in the olive oil and half the lemon juice. Leave to marinate for at least 2–3 hours or overnight in the refrigerator, turning occasionally.

After marinating, remove the lamb from the marinade, pat dry with kitchen paper and season well. Set aside to come to room temperature. Meanwhile, heat the barbecue or griddle until hot.

To prepare the Moroccan couscous, mix all the ingredients, apart from the stock, butter and salt and pepper, in a large bowl. Pour the stock into a saucepan and bring to a simmer.

Grill or barbecue the leg of lamb for 12–15 minutes on each side. Remove from the heat and transfer to a large platter or carving board. Squeeze over the remaining lemon juice and cover with kitchen foil. Let the lamb rest for 15 minutes or more in a warm place.

Put the uncooked flatbreads on the barbecue and cook for a minute on each side to brand with bar marks.

Pour the hot stock into the couscous and stir in the butter and some pepper. Mix thoroughly and cover tightly with clingfilm. After 2–3 minutes, remove the clingfilm, fluff up the couscous with a fork and adjust the seasoning to taste.

Carve the lamb into slices and serve with the flatbreads and Moroccan couscous.