

Miele

Leg of lamb on a bed of vegetables with potato wedges

By Miele

15 minutes

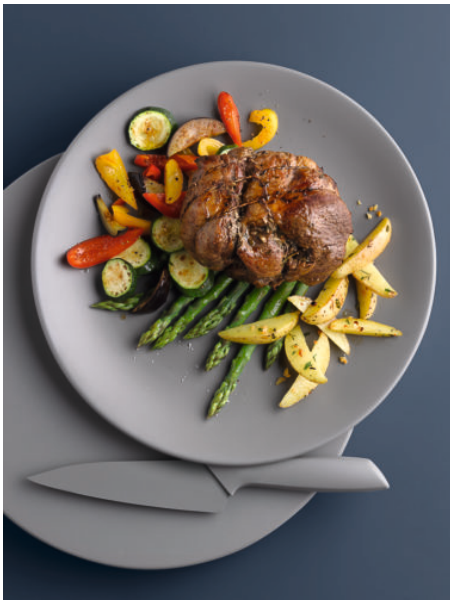
Preparation time

45 minutes

Cooking time

4

Serves



INGREDIENTS

Leg of lamb

1 leg of lamb, off the bone (800 g)
1 tbsp fresh rosemary, chopped
1 tbsp fresh thyme, chopped
1 garlic clove, finely chopped
Salt
Pepper
2 tbsp oil

Vegetables

1 red pepper
1 yellow pepper
1 zucchini
1 eggplant
8 green asparagus
3-4 tbsp olive oil
Salt
Pepper

Potato wedges

600 g potatoes
1 tbsp fresh rosemary, chopped
1 tbsp fresh thyme, chopped
1 garlic clove, finely chopped
Salt
3-4 tbsp oil

METHOD

1. Open up the lamb and spread the meat with herbs and garlic. Season with salt and pepper, roll up and secure with kitchen twine.
2. Sear the meat in hot oil in a frying pan on the high heat until golden brown.
3. Wash the vegetables and cut into bite-sized pieces. Snap the woody ends off the green asparagus. Place the asparagus on one half of the universal tray and place the lamb on top.
4. Mix the oil into the remaining vegetables, season with salt and pepper and spread around the lamb.
5. Thoroughly wash the potatoes, cut each into six wedges leaving the skin on and then mix with herbs, garlic and olive oil. Place in the roasting bag and secure with kitchen twine.
6. Preheat the Dialog oven.
7. Place the potatoes on the other half of the universal tray and insert the Food probe into the lamb.
8. Place the universal tray into the oven on shelf level 2. Select Automatic Programme: M Chef menu \ Lamb|Veg|Potatoes.