

FEZ STYLE LAMB WITH CHERMOULA

FOR THE LAMB YOU WILL NEED

2 kgs	Leg of lamb, bone in	1 tsp.	Cumin seeds
1	Large onion, peeled & quartered	1 g	Saffron threads
$\frac{1}{2}$	Preserved lemon, rinsed	2 tbsp.	Sea salt
4	Garlic cloves, peeled	2 tbsp.	Cracked black pepper
2 tbsp.	Rubyspice Ras El Hanout	$\frac{3}{4}$ cup	Olive oil
		2 cups	Hickory or mesquite chips soaked for 1 hour in water then drained. <i>(If using Weber)</i>

FOR THE CHERMOULA YOU WILL NEED

1	Small bunch parsley, stalks removed
1	Small bunch fresh coriander
2 cm	Piece of ginger
1	Medium onion, chopped
3	Garlic cloves, chopped
3 tbsp.	Smoked paprika
1 tsp.	Freshly ground black pepper
1 tsp.	Sea salt
1 tsp.	Ground cumin
1.5 cups	Extra virgin olive oil
	Water

LAMB PREPARATION *20 minutes or overnight*

For the lamb, score the fat on all sides in a criss-cross pattern, about 2cms deep and 4cms apart. In a food processor or Thermomix, place the onion, preserved lemon, garlic, Ras el Hanout, cumin seeds, saffron threads, salt, pepper and olive oil. Whiz then spread the Ras el Hanout marinade all over the lamb and massage it well into the criss-cross cuts. At this stage, you can refrigerate the leg of lamb for a few hours or overnight or while you fire up the Weber, wood oven or conventional oven. Always have the lamb at room temperature before cooking.

COOKING *Kettle style BBQ 2 hours or Oven 5 hours*

Kettle style BBQ: Set up the BBQ as per instructions to a medium heat. Place a large drip tray in the grate. When ready to cook the lamb, throw on some wood chips or chunks onto the coals. Place the leg of lamb, fat side up in the centre of the grate and over the drip pan. Make sure the meat is not directly over the heat source. Put the cover on and cook the lamb until it sizzles and is dark golden in colour. Depending on your BBQ and the quality of the lamb, cooking times may be between 1½-2 hours.

Oven: If using the oven, preheat oven to 120°C fan forced. Place lamb in baking dish, add 1 cup of water to the bottom of dish and cover with double layer of foil. Bake for 5 hours, occasionally basting with cooking juices.

When lamb is cooked, remove from Weber or oven, cover with foil and rest the meat for 15 minutes. Time to make the chermoula!

CHERMOULA PREPARATION *5 minutes*

In a food processor or Thermomix whiz the onion, garlic and ginger until pureed. Add the coriander, smoked paprika, salt, cumin and pepper. Work in the olive oil and water. Taste the chermoula mix and add salt & pepper as necessary. It should have a robust flavour.

Transfer the chermoula mix to a small saucepan and simmer for 5 minutes until flavours develop.

SERVE

Carve the lamb and generously spoon chermoula over the spiced meat, enjoy!
