Roast lamb with red wine sauce and potatoes au gratin with garlic

Ingredients



Lamb roast in a pot:
♥ 1 lamb roast (ready trussed and marinated, see tips)
♥ 6 cloves garlic
♥ ground salt and pepper
♥ 4 tbsp oil for frying
♥ 2 dl water
♥ 1 onion
♥ 1 carrot
♥ fresh rosemary
♥ fresh thyme
♥ 2.5 dl red wine

Potatoes au gratin with garlic:
♥ 800 g potatoes
♥ 8 cloves garlic
♥ ground salt and pepper
♥ 3 dl heavy cream
♥ 2 dl grated cheese (see tips)

Serving:
♥ steamed green beans
♥ a little parsley
♥ red wine sauce
♥ mint jelly

Instructions

Lamb roast in a pot:
Put the lamb roast in a frying pan with oil, garlic cloves, fresh rosemary and thyme. Season generously with salt and pepper. Brown the roast well on all sides.

Transfer the lamb roast to a cast-iron pot. Deglaze the frying pan with about 2 dl (200 ml) water and add the pan juices to the pot. Peel the onion and carrot and cut into large pieces, and add them to the pot. Also add fresh rosemary and thyme to the pot. Pour over red wine.

Insert a meat thermometer into the lamb roast if you want to monitor the internal temperature (see tips).

Put the lid on the pot and place it in the middle of the oven. Roast at 200°C until it is as done as you like it. I wanted the roast well done and left it for 1.5 hours, but adjust this to your preference (see tips below).

Let the lamb roast rest for 15–20 minutes before slicing (see tips if you want very thin slices).

Strain the juices from the pot and use them in the sauce. See the recipe for classic **Red wine sauce**.

Creamy potato gratin with garlic:
Peel the potatoes and slice them. Place the potatoes in a greased ovenproof dish (27 cm in diameter or the size of a small baking tray 20 x 30 cm). Cut the garlic cloves into smaller pieces and distribute over the potatoes.

Season generously with salt and pepper. Pour over the cream.

Bake in the middle of the oven at 200°C for about 40 minutes. Sprinkle grated cheese over and bake for another 5–10 minutes.

Serving:
Serve warm slices of lamb roast with steamed green beans, creamy potato gratin and red wine sauce.

Mint jelly is a lovely accompaniment!

Tips

♥ I used a ready-tied leg of lamb (approx. 1.5 kg) that had been marinated with herbs and garlic.

♥ Use a meat thermometer if you want to take the leg of lamb out of the oven before it's completely cooked through. The roast is medium at a core temperature of 65°C, medium-plus at 70°C and well done at 76°C.

♥ If you want to slice the leg of lamb very thinly, you can roast it the day before, wrap it in foil and keep it in the refrigerator. The next day the leg of lamb will be firm enough to slice thinly. Reheat the meat in the oven wrapped in foil so that it stays juicy.

♥ Potatoes au gratin don't taste very strongly of garlic despite the number of garlic cloves, but you can, of course, reduce the amount if you wish. Feel free to use a stronger-flavoured cheese on top of the potatoes au gratin. I used a mixture of mature Norvegia and Cheddar here, but cheeses like Jarlsberg, Swiss (Emmental), Parmesan, Gruyère, etc. can also be used.

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