

LEG OF LAMB, SPRINGTIME VEGETABLES AND ROASTED POTATOES BY STÉPHANE ABADIE

Ingredients (For 4 people)

- 1 leg of lamb of 1.5 kg from the Vessy farm
- 15 cl dry white wine from the Geneva region
- 2 onions, peeled and quartered
- 2 carrots sliced into rounds
- 1 clove of pink garlic
- Thyme, rosemary, bay leaf
- Salt, whole peppercorns
- Vegetables:
 - Small carrots, peas, baby turnips, asparagus, fennel
- Charlotte or Ratte du Touquet potatoes
- Unleavened dough to seal
- 125 g wheat flour
- 70 g water

Preparation:

Prepare the unleavened dough. Cover it with a damp tea towel and leave to rest for one hour.

In a stew pot, sear the leg of lamb on every side with a small amount of oil. Reserve on a board.

In the same pot, sauté the onion, carrot slices and garlic for a few minutes. Deglaze with the white wine.

Wash the potatoes and finely slit them lengthwise at regular intervals, ensuring that each potato remains whole.

Return the leg of lamb to the pot with the aromatic herbs and potatoes. Seal the pot by applying the unleavened dough around the lid.

Bake in an oven heated to 120°C for 7 hours.

One hour before serving, peel the vegetables for the side dish. Boil them in salted boiling water and cool them in iced water to maintain their colour.

To serve, sauté the vegetables with the cooking juices from the leg of lamb. Serve immediately.

