

Marinated Leg of Lamb

with a pomegranate and watercress salad



Ingredients x 8

1 leg of lamb

For the Marinade:

1/2 bottle of grenadine

200ml pomegranate juice

500ml red wine

8 cloves chopped garlic

1tbs crushed juniper berries

2 whole onions sliced

2 teaspoons crushed

coriander seeds

8 bay leaves crushed

Seasoning

For the Salad:

Curly endive

Watercress

Pomegranate seeds

Method

1. Marinade for 48 hours
2. Slow roast in an oven, whilst basting at regular intervals, then leave to rest
3. Reduce liquor to create a glaze
4. Combine the salad leaves and pomegranate seeds
5. Drizzle the glaze around plate
6. Carve the lamb, place on plate and finish with a nice big helping of watercress salad tossed in olive oil and pomegranate seeds