

## POTATO HASSELBACK SERVED WITH LAMB AND WHOLE GARLIC



**Serving:** 4

**Cooking Time:** 45 minutes

**Prep Time:** 10 minutes

### INGREDIENTS

- Lamb

- 2 carrots, grated
- 1 onion, grated
- 10g fresh thyme, leaves only
- 1,5kg lamb steaks
- 1 whole head of garlic, halved
- 8 small potatoes
- 45ml (3 tbsp) olive oil
- Fresh rosemary sprigs
- Salt and freshly ground black pepper, to taste
- Zest and juice of 1 lemon

## INSTRUCTIONS

1. Mix the carrot, onion and thyme well together.
2. Place the lamb in a roasting dish and spoon over the carrot mixture and gently smooth over the lamb.
3. Cut the potatoes, in slices widthways, making sure you don't cut through to the bottom.
4. Place the potatoes and garlic around the lamb and drizzle with olive oil, top with the rosemary and season well, and drizzle with the lemon juice and zest. Preheat the oven to 180°C. Roast for about 1 hour. If the top is getting too dark, cover with foil.
5. Remove from the oven and allow to rest before serving.