



Ingredients:

- 1 tablespoon minced garlic (from about 5 medium cloves)
- 1 tablespoon finely grated lemon zest (from about 2 medium lemons)
- 1 tablespoon olive oil
- 4 teaspoons kosher salt
- 1 tablespoon paprika
- 2 teaspoons ground coriander
- 1 teaspoon ground cumin
- 1 (1 ½ - 2kg) boneless leg of lamb
- Freshly ground black pepper

HOT TIP

Baste the outside of the lamb with a mixture of olive oil and lemon juice to keep it moist and add extra flavour.

Spit Roasted

Leg of Lamb

Cook Time 

2 HRS.

PROCEDURE:

- Combine the garlic, zest, oil, and 2 teaspoons of the salt in a small bowl and set aside.
- Combine the remaining 2 teaspoons of salt, paprika, coriander, and cumin in a separate small bowl and set aside.
- Lay the lamb flat and put the fat-side down on chopping board.
- Rub the lemon-garlic mixture evenly over the surface of the lamb and season with pepper.
- Roll the lamb into a tight cylinder and tie it crosswise with butcher's twine until secure.
- Rub all of the spice mixture evenly over the outside of the lamb; set aside. Attach to the spit using 2 prongs.
- Cook over mallee root charcoal until the internal temperature reaches between 65-70 degrees


BBQ Spit Rotisseries

the outdoor cooking specialist!