



CS Roast Boneless Leg of Lamb with Garlic, Herb and Bread-Crumb Crust

Source: adapted from *hallmarkchannel.com*, Bridget Lancaster
Bob and Robin Young, Boise, ID *The Captain's Shack*
4 April 2020 **Serves:** 6-8

Ingredients - Bread-Crumb Crust:

- 1 slice hearty Sourdough Bread
- ¼ c Extra-Virgin Olive Oil, divided
- ¼ c finely chopped fresh Parsley
- Fresh Mint to taste
- 3 T finely chopped fresh Rosemary
- 3 T finely chopped fresh Thyme
- 3 Garlic cloves, peeled

Ingredients - Lamb:

- ½ c Parmesan Cheese, grated
- 4 lbs Boneless Half Leg of Lamb, trimmed and pounded to ¾" thick
- 1 T Celtic Sea Salt, divided
- 1 t fresh ground Tellicherry Black Pepper, divided
- 1 T Dijon mustard

Directions:

Adjust oven rack to lower-middle position and heat oven to 375° F.

Pulse bread in food processor until coarsely ground, about 10 pulses (you should have about 1 cup crumbs). Transfer to bowl and set aside. Process 1 teaspoon oil, parsley, mint, rosemary, thyme, and garlic in now-empty processor until minced, scraping down sides of bowl as needed, about 1 minute. Transfer 2½ tablespoons herb mixture to bowl and reserve. Scrape remaining mixture into bowl of bread crumbs; stir in Parmesan and 1 tablespoon oil and set aside.

Lay roast on cutting board with rough interior side facing up. Remove excess fat and pound to about ¾" thick. Rub with 2 teaspoons oil, and sprinkle with 1½ teaspoons salt and ½ teaspoon pepper. Spread reserved herb mixture evenly over lamb, leaving 1" border around edge. Roll roast and tie with kitchen twine at 1½" intervals. Let marinate to 2 hours or more. Sprinkle roast with remaining 1½ teaspoons salt and remaining ½ teaspoon pepper, then rub with 1 tablespoon oil.

Set wire rack in rimmed baking sheet. Heat remaining 1 tablespoon oil in 12" skillet over medium-high heat until just smoking. Brown roast well on all sides, about 10 minutes. Transfer to prepared rack and roast until lamb registers 105 to 110° F, 30 to 35 minutes. Transfer roast to carving board; remove twine. Brush roast exterior with mustard, then carefully press bread-crumb mixture onto top and sides of roast with your hands, pressing firmly to form solid, even coating that adheres to roast. Return coated roast to prepared rack; roast until lamb registers 125° F (for medium-rare), 10 to 15 minutes longer. Transfer roast to carving board and let rest for 20 minutes. Slice roast into ½" thick slices. Serve.