



QUINCE-GLAZED LEG OF LAMB

Ingredients:

- 1 leg of lamb, trimmed
- 1/3 cup orange juice
- 2 tablespoons Berry Farm Quince Paste
- 2 teaspoons Dijon mustard
- 2 teaspoons olive oil
- seas salt and cracked black pepper

Directions:

1. Preheat the oven to 200°C. Weigh the lamb to determine the cooking time (bake for 18 minutes per 500g). Place the lamb on a rack in a baking dish. Bake for three-quarters of the calculated cooking time.
2. While the lamb is cooking, place the orange juice, quince paste, mustard, oil, salt and pepper in a small saucepan. Stir over low heat until the quince paste is dissolved, then increase the heat and simmer for 2 minutes.
3. Brush the lamb with the glaze. Return it to the oven and cook, brushing at 5 minutes intervals, for the remaining cooking time. Remove from the oven and brush again with any remain glaze. Allow to stand for 10 minutes before carving. Serve with baked vegetables.