



PREP
15 min

COOK
90 min

REST
15 min

SERVES
8

Roast Lamb with Cranberry Glaze and Rosemary

INGREDIENTS

1 Killarnee Lamb Leg
Rolled Boneless
3 cloves garlic, sliced
3 sprigs rosemary
2 sprigs thyme
2 tbsp The Olive Tree Extra
Virgin Olive Oil
125 ml red wine
125 ml cranberry juice
2 tbsp cranberry sauce
Stonemill Salt & Pepper
Optional garnish:
pomegranate seeds,
rosemary sprigs

DIRECTIONS

1. Preheat oven to **180°C (fan-forced)**. Place a roasting rack inside a large tray.
2. Pat lamb dry with paper towel. Using a sharp knife, make small incisions all over the surface. Insert garlic slices, rosemary, and thyme sprigs into the cuts.
3. Rub lamb all over with olive oil, salt, and pepper. Place lamb seam-side down on rack.
4. Roast for **1 hour**.
5. Meanwhile, in a small saucepan, combine red wine, cranberry juice, and cranberry sauce. Simmer glaze until syrupy and slightly thickened, about 10 minutes.
6. After 1 hour, brush lamb with cranberry glaze. Roast a further 30 minutes, brushing every 10 minutes, until lamb is golden and sticky (internal temp ~75°C for medium).
7. Remove from oven, cover loosely with foil, and rest for 15–20 minutes.
8. Carve and arrange slices on a platter with roasted vegetables. Garnish with pomegranate seeds and rosemary sprigs for a festive finish.



Good Different



Use any leftover cranberry glaze as a sauce for serving — it pairs beautifully with lamb and adds a Christmas twist to the table