

SAXA Recipe Card



Herbed Lamb Baked in a Salt Crust

Ingredients:

2 ½ cups Saxa Cooking Salt
2 tsp coriander seeds, crushed
3 cups plain flour
3 egg whites
¾ cup water
1 clove garlic, sliced thinly
1 tbsp olive oil
2 x 300g trim lamb roasts
¼ cup rosemary, finely chopped
½ cup flat leaf parsley leaves, finely chopped
1/3 cup oregano leaves, finely chopped
zest and juice of 1 lemon

Directions

1. Preheat oven to 250°C and place a baking tray into the oven.
2. Place Saxa Cooking Salt, coriander and flour in a large bowl and mix well. In a small bowl, whisk together the egg whites and water until slightly foamy. Stir into the salt mixture until combined. Knead together until a firm dough is formed. Cut the dough in half.
3. Place each halve onto a well floured surface and roll out evenly to a size that will cover the lamb. With a sharp knife cut small slits into the lamb roast and push slivers of garlic into the holes. Brush with olive oil.
4. Mix together herbs and lemon zest. Coat lamb well with herb mixture. Place each lamb roast onto salt dough, squeeze over lemon juice then wrap up and seal edges with a little water to enclose lamb tightly. Dust with extra flour.
5. Remove heated baking tray, place each lamb roast on tray then bake for 25 minutes. Remove from the oven and allow lamb to rest for 20 minutes.
6. Cut the crust and remove lamb. Cut lamb into thick slices and serve with your favourite vegetables and tomato relish.

Serves 6

Prepare in 15 minutes

Cook in 25 minutes

Rest for 20 minutes