

SAXA Recipe Card



Spekemat (salt-cured leg of lamb)

Ingredients:

- 1.35 kg SAXA Cooking Salt
- 3.7L water
- 1 tbsp sugar
- 3.6kg leg of lamb

Directions

1. Dissolve salt and sugar in the water in a large crock or non-reactive pot to make a brine.
2. Put the leg of lamb in the brine and weight it with a heavy plate or weight, making sure that the lamb is completely submerged.
3. Leave in a cool pantry (not below freezing point) for two weeks (the salting process takes roughly two days per 450g meat).
4. Take the leg out of the brine after the allotted time and rinse so that the rind is not too salty. Cover with a loose bag of cheesecloth or muslin to protect it from insects, and hang in a cool, dry pantry.
5. It will be ready to eat in two to three months.
6. Serve sliced very thin..

Tips

Don't try making this during hot weather. If the weather is warm you can use a fridge to cure the meat – however turn the fridge down to the coldest setting., however do not allow the lamb to freeze.

Serves 6-12

Prepare in 10 minutes

Brine for 2 weeks

Cure for 2 months