

Leg of Lamb with JO's Italian Stuffing

One of Jamie Oliver's from his Italian Adventure.

Planning

serves:	8
prep time:	15 mins
cooking time:	2½ hrs

Ingredients

1 Leg of Lamb, tunnel boned
2 cloves garlic, minced
3 handfuls mixed fresh
herbs (eg mint, parsley,
oregano, thyme),
chopped
6 slices pancetta, chopped
6 anchovy fillets, chopped
3½ oz fresh breadcrumbs
1 handful pinenuts
1 handful green olives,
chopped
salt & pepper

Method

Mix together all the ingredients (except the leg of lamb, of course). Stuff this mixture into the tunnel vacated by the lamb's leg bone. Cook it how you like for as long as necessary and at the required temperature!!?