

# Orange Glazed Leg of Lamb With Fondant Potatoes & Roasted Squash Soup

## Ingredients:

### Roasted Squash Soup

- 1 butternut squash peeled and diced
- 1 whole garlic head
- ½–1 cup stock
- 2 carrots
- 2 parsnips
- One 8 oz block of feta
- ¼ cup honey

### Fondant Potatoes

- 4 large, long potatoes or 8 medium-sized potatoes
- 2 tbsp vegetable oil
- 3 tbsp unsalted butter
- 2 cloves garlic—peeled and sliced in half
- 2 sprigs of fresh thyme
- (1 cup) hot chicken stock
- ½ tsp salt
- ¼ tsp freshly ground black pepper

### Leg of Lamb Marinade

- 1 tbsp fennel seeds
- 1 tbsp coriander seeds
- ¼ cup granulated sugar
- 1 tbsp kosher salt
- Zest of 2 medium oranges
- 5 sage leaves, about 1 tbsp finely chopped
- 2 sprigs tarragon, about 2 tbsp finely chopped
- 2 tsp Dijon mustard
- ¼ cup extra-virgin olive oil

### Leg of Lamb Roast

- 1 leg of lamb
- ¼–½ cup extra-virgin olive oil
- 2 medium navel oranges (other oranges will work)
- 2 medium fennel bulbs
- 2 medium shallots
- 1 cup orange juice, can be store-bought or freshly squeezed from 4 medium oranges

## Method:

### Roasted Squash Soup

1. Set your oven to 350°F.
2. Peel the squash, carrots, and parsnips and dice them into similar size cubes.
3. Place in a roasting tray with the block of feta in the middle. Drizzle with olive oil and salt and pepper, and place sage right on top.
4. Roast your vegetables for 25–30 minutes or until soft. Blend with honey and add extra hot stock until you reach your preferred consistency.
5. Place in a bowl and garnish with feta crumbles and microgreens.

# Orange Glazed Leg of Lamb With Fondant Potatoes & Roasted Squash Soup

## Method (CONTINUED):

### Fondant Potatoes

1. Preheat the oven to 400°F.
2. Peel the potatoes and slice the ends off, so they're flat. You want a decent amount of surface area for the flat bits, so be sure to slice off a good amount, so the potatoes are the same width all the way along (not tapering at the ends).
3. Cut the potatoes into 2" tall cylinders with a cookie cutter (you should get 2 cylinders out of a large, long potato and 1 out of a smaller potato).
4. Heat the oil on cook top in an oven-proof frying pan on a high heat until hot. Place the potatoes in the pan, flat side down and cook for 5–6 minutes, until golden brown. You may need to move them slightly a couple of times to prevent them from sticking to the bottom of the pan.
5. Turn the potatoes over, reduce the heat to medium-high and cook for a further 5–6 minutes, until golden brown.
6. Add the butter, garlic, and thyme and let the butter melt in the pan.
7. Place garlic head slice down and thyme with the butter to infuse the flavors for a minute, then baste the potatoes with the butter.
8. Pour it in slowly and carefully as it will bubble and may splash.
9. Sprinkle the potatoes with the salt and pepper and place in the oven to cook for 35 minutes.
10. Check the potatoes are tender (insert a sharp knife into one of the potatoes – it should slide in easily). If they're not yet tender, place them back in the oven for a further 5–10 minutes. Top up with a splash of hot stock if the pan starts to look too dry. There should only be a tiny amount of stock left at the end of cooking – giving the base of the potatoes a slight stickiness. I like to squeeze the garlic in the leftover stock and whisk until a sauce consistency to pour over potatoes.
11. Once tender, serve topped with sprigs of fresh thyme and a sprinkling of Maldon salt.

### Leg of Lamb

1. In a mortar and pestle, grind the fennel and coriander seeds. You can also do this by placing the seeds in between two paper towels and crushing them with a rolling pin.
2. To a small bowl, add the sugar, salt and orange zest. Rub everything together using your fingers until the sugar becomes a bright orange color and is very fragrant. Add the spices, the sage, tarragon, mustard, olive oil, and mix with a spoon until combined and paste-like.
3. Rub the entire lamb with the marinade.
4. Thinly slice orange, shallots and fennel.
5. In a roasting pan, layer the oranges, fennel, and lastly shallots creating a bed for your lamb. Pour in orange juice and place lamb on top.
6. Cover with foil.
7. Bring your hearth oven up to 400°F. Once it reaches temperature place your lamb in the middle of the hearth.
8. Turn your flame to 4.
9. We used a wireless thermometer and set the temperature to 135°F.
10. The last 10 minutes remove foil and turn your flame down to 2 so that sugar can caramelize.
11. Let lamb rest for 15 minutes and slice. Place on a plate with fennel fronds and cooked oranges.