



Citrus roasted Lamb 4-6 portions

This citrus flavored roast, we made a few weeks ago when we gathered some friends and cooked together. We also prepared roasted roots with Feta Cheese

- 1.2 kg boned Lamb roast
- 2 Oranges
- 2 Lemons
- 2 Lime
- 800 g of fine small Potatoes
- 4 Carrot
- 2 Red Onions
- 1 red Pepper
- 1 packet Feta cheese
- 2-3 Garlic cloves
- Salt
- Black Pepper
- 1.5 tbsp Olive oil
- Butter
- Rosemary, like fresh

Preheat the oven to 125 degrees. Rinse the citrus fruits and cut them into slices. Cut the potatoes into chunks. Peel the carrots and onions. Cut into everything in equal pieces. Wash peppers and cut into large chunks. Crush the garlic. Season the lamb with half the spices. Brown the roast on all sides in a frying pan and put it in a roasting pan and add lemon slices on the roast. Attach them with toothpicks. Insert a meat thermometer in the middle of the roast. Bake in bottom of oven to the roasts temperature is 60 degrees, about 1.5 hours. Would you like steak more cooked to wait until the thermometer shows 70 degrees.

Now you have plenty of time to make a cream sauce:

50 g butter
1 cup flour
9 cups milk
1 cup heavy cream
Chinese soy
beef broth
black currant jelly to taste
salt and ground white pepper

Add the butter in a saucepan and let it melt. Remove from heat and stir in the flour. Put the pan on the heat and slowly add milk while whisking. Pour in beef stock. Add a dab of jelly. Pour in soy sauce to color. Season with salt and pepper

When mid-way through about 45 minutes, remove the roast and put in the vegetables, season with the rest of the spices. Pour oil over the vegetables. Increase temperature to 200 degrees at the end when about 15 minutes remaining, in order to root vegetables should be done. When everything is ready add the roast a few minutes on the cutting board before you start cutting - preferably with foil around. Meanwhile, sprinkle feta cheese over the vegetables.

Ready to serve.