



**Butterfly leg Lamb with Ratatouille**  
**Serves 8**

**Ingredients**

1 1.5–2kg leg of lamb, off the bone and butterflied  
2 garlic cloves, peeled  
fresh oregano, chopped

**8 anchovy fillets**

100ml red wine vinegar  
sea salt and pepper  
Olive oil

**For the Ratatouille**

Olive oil  
1 red onion, finely chopped  
2 garlic cloves, finely chopped  
1 large aubergine, chopped into chunks  
1 red pepper, deseeded and cut into chunks  
1 yellow pepper, deseeded and cut into chunks  
1 can chopped tomatoes  
3 courgettes, thickly sliced  
A handful of fresh basil leaves  
salt and pepper

**Method**

**Circo Roasting 200 °C with Low added steam**

1. Place the garlic and oregano in a pestle and mortar with a good pinch sea salt. Crush to make a rough paste. Using a sharp knife, make small incisions in the fat side of the lamb. Rub in the paste and season well. Lay the anchovies over the skin.
2. Pour over the vinegar and drizzle generously with oil before placing in the oven for 35–45 minutes (for pink) until the meat is browned but still gives a little when you press a finger into it. Remove from the oven and leave in a warm place to rest.
3. In a heavy-based saucepan with a lid, pour in a good glug of olive oil and gently fry the onions and garlic for about 10 minutes until soft. Season well with salt and pepper.

Stir in the tomatoes and cook for another 10 minutes until the tomatoes begin to break down.

4. Spread the aubergines and peppers out on an oven tray. Season well with salt and pepper and drizzle over a little olive oil. While the lamb is resting, roast the vegetables for 20-25 minutes.
5. Meanwhile, griddle the courgettes on the griddle pan. Add all the vegetables to the tomato sauce and cook for a few minutes more until all is soft. Just before you are ready to eat, stir in the basil. Cut the lamb into nice thick slices, pour over the resting juices and serve with the vegetables.