

## BBQ Butterflied Aussie Leg of Lamb with Herb Salsa



### Ingredients

- 1 Peninsula Bulk Meats' Aussie butterflied leg of lamb – (2kg with bone removed)

### The Salsa

- 1 teaspoon Dijon mustard
- zest and juice of 1 lemon
- salt and freshly ground black pepper
- 1/3 cup flat-leaf parsley leaves
- 1/3 cup basil leaves
- 1/3 cup mint leaves
- 1/3 cup coriander leaves
- 1 punnet cherry tomatoes, halved

### Method

1. Pre-heat covered BBQ to high.
2. Remove lamb from pack and place on BBQ. Cover and reduce heat to medium. After 10 minutes turn lamb. Cook a further 15 minutes. Test for doneness by pressing the thickest part of the lamb. For well done lamb cook for another 15 minutes. Remove to a warm place and rest for at least 10 minutes.
3. Meanwhile make salsa by first combining mustard, lemon juice and zest, salt and pepper in a bowl. Toss

*Recipe brought to you by Peninsula Bulk Meats*