

Indian Spiced Slow Cooked Leg of Scotch Lamb

Ingredients

- 1.8 to 2kg leg of Scotch lamb
- 200g Greek yoghurt
- 2 tablespoons of vegetable oil
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 1 teaspoon ground turmeric
- 1/4 teaspoon chilli flakes
- 1 teaspoon yellow mustard seeds, dry toasted and crushed with a mortar and pestle
- 1 teaspoon fennel seeds, dry toasted and crushed with a mortar and pestle
- 4 cloves garlic, minced
- 1 thumb sized piece fresh ginger, peeled and grated
- Juice and zest of 1 lemon
- 1/2 teaspoon salt



Find all recipes at scotchkitchen.com