

Christmas Spiced Scotch Lamb with Port Gravy

Ingredients

- 1.5 - 2kg Scotch Lamb PGI rolled shoulder (or butterflied leg)
- 2 metres of butchers string
- 2 red onions, peeled and quartered
- 2 medium carrots, peeled and chopped into four
- 1 - 2 bulbs of garlic, halved across the diameter
- 2 - 3 fresh bay leaves
- Christmas Spice Rub ? combine all the ingredients with a blender or pestle and mortar:
 - 2 tsp ground cinnamon
 - 1 tbsp fresh rosemary leaves (finely chopped),
 - 2 cloves garlic (finely chopped)
 - 2 cm piece fresh ginger (peeled and chopped)
 - Zest of a washed orange
 - 1 tsp soft brown sugar
 - 1 tsp sea salt
 - 2 tbsp olive oil
- Port Gravy:
 - 1 tbsp cornflour
 - 150 ml port
 - 300 - 500 ml hot vegetable stock

