

Roast Studded Leg of Lamb with Potato and Fennel Gratin

Ingredients

- 2.7 kg leg of lamb **calculate cooking time, see below
- 4 cloves garlic, cut into long strips
- 4-5 anchovy fillets in olive oil, cut into 2cm narrow strips
- Black pepper and a little salt (not too much, the anchovies are salty)

FOR THE GRATIN

- 1.5 kg medium sized potatoes, peeled and thinly sliced
- 1 tbsp olive oil and a small knob of butter
- 2 fennel bulbs, trimmed and thinly sliced
- 1 medium onion, thinly sliced
- 1 clove garlic (optional)
- 300ml single cream mixed with 100 ml milk
- Salt and pepper
- 30g butter cut into small cubes
- 4 tbsp grated Parmesan (optional indulgence)

