

Honey and Red Pepper Paste Lamb Leg

With sea salt and fresh lime

2kg lamb leg	250g honey
1 granny smith apple, peeled, cored, quartered	60ml vegetable oil
2 onions, cut into wedges	70g Dijon mustard
4 cloves garlic	150g sweet and sour gherkins
4 red bird's-eye chillies, seeded	2 tbs Worcestershire sauce
400g Italian tomatoes, canned	1 tsp ground turmeric
100g tomato paste	1 tsp Spanish smoked paprika
300g red capsicum, seeded, cut into chunks	1 tsp ground cumin
375ml cider vinegar	

1. Preheat oven to 160C. Place lamb leg in a large, deep roasting pan. Pour boiling water into pan, then cover pan with foil and roast for 30 minutes at high heat. Remove foil. Add mire poix and keep roasting at medium heat.

2. Meanwhile, to make sauce, blend all ingredients in a blender until smooth. Transfer the mixture to a heavy-based saucepan and simmer over medium heat, stirring occasionally, for 45 minutes or until thick and reduced by half.

3. Baste lamb leg whilst roasting until tender.

4. To serve cut into portions, dress with extra sauce and sprinkle with sea salt, add a grilled lime cheek.