



**GOOD  
FOOD**

**S T O R E**

## Roast Leg of Spring Lamb Stuffed with Italian Sausage, Spinach, Pecorino & Pine Nuts

### STUFFING

- 1 pound** loose sweet italian sausage or sausage links, with casing removed
- 3 tablespoons** butter
- 1/2 cup** shallots, diced
- 2 cloves** garlic, minced
- 1 pound** spinach, par boiled, squeeze-dried & chopped
- 1 tablespoon** fresh oregano, chopped
- 1 tablespoon** fresh mint, chopped
- 1/2 cup** fresh bread crumbs
- 1/4 cup** pine nuts, toasted
- 1/4 cup** Pecorino Romano cheese, grated
- 1** egg, lightly beaten

### LAMB

- 1** leg of lamb, boneless, shank end, well trimmed (5 1/2 pounds)
- 1 tablespoon** extra virgin olive oil
- 1 tablespoon** fresh rosemary, chopped
- sea salt
- cracked black pepper

### To Prepare the Stuffing

Place ground sausage in a medium stainless bowl and set aside. Melt butter in a heavy skillet or sauté pan, stir in shallots and garlic. Cook until transparent. Add chopped spinach, oregano and mint, mix thoroughly. Cook mixture until all is dry and then add mixture to the ground sausage and mix again. Add bread crumbs, pine nuts, Pecorino cheese and beaten egg. Mix thoroughly and set aside to be stuffed into lamb.

### To Prepare the Leg of Lamb

Preheat oven to 450°.

Place the boneless lamb leg, cut side up, on the work surface. Butterfly the meat by cutting into – but not through – the thickest part of the muscle. Open up the meat and spread stuffing directly down the middle of the leg. Reshape the lamb leg. Fold over the meat to enclose the filling. Use kitchen string to tie up the roast crosswise, to secure stuffing and its incision. Rub the lamb with olive oil and season generously with salt, pepper and rosemary.

Transfer meat to a roasting pan and roast for 20 minutes. Reduce heat to 350° and continue to roast until a meat thermometer – inserted in the center – registers 130° for medium rare. (Approximately 1 hour 15 minutes to 1 hour 30 minutes.) After lamb has been removed from oven, let meat rest for 10 minutes before carving.