



ITALIAN LAMB MINI ROAST

Serves 2

1 Trim Lamb Round or Topside

Fresh pesto

Olive Oil

4 Roma tomatoes

Balsamic or Red Wine vinegar

Heat oven to 220°C. Place lamb on a rack in a roasting pan adding about 1/2 cup of water. Coat with a tablespoon or two of pesto. Roast lamb for 20 minutes uncovered (this will be quite pink). Baste occasionally. When cooked remove from oven and cover with foil and stand 10 minutes to let juices settle before carving.

Cut tomatoes in half and place in ovenproof dish, sprinkle with 1 tablespoon of olive oil mixed with a dessertspoon of vinegar and 1 teaspoon brown sugar and sprinkle with fresh or dried basil. Roast for the same time as lamb.

Serve lamb and tomatoes with your favourite pasta or baked potatoes and a green salad.