

Ferraro's Cucina

Herb Crusted Leg of Lamb

Ingredients

1 **Bone - In Leg Of Lamb**
5 1/2 to 6 lb, fat trimmed

Kosher Salt

Fresh Ground Pepper (to taste)

2 1/2 cups **Ferraro's Parmesan**

2 **Garlic Cloves** (minced)

1/4 cup **Fresh Flat - Leaf Parsley**
(chopped)

1 tbsp **Fresh Rosemary** (chopped)

1 tbsp **Fresh Thyme** (chopped)

1/4 cup **Olive Oil**

1/4 cup **Dijon Mustard**

Servings: **8**

Preparation

- Pat the lamb dry. Generously season with salt and pepper. Let stand at room temperature for 1 hour.
- Preheat an oven to 400°F.
- In a bowl, stir together the parmesan, garlic, parsley, rosemary, thyme, olive oil, salt and pepper.
- Coat the lamb on all sides with the mustard. Pack the parmesan mixture on the underside of the lamb. Place the lamb, fat side up, on a rack in a large roasting pan. Pack the remaining bread crumb mixture on the top and sides of the lamb.
- Transfer the pan to the oven and roast for 30 minutes. Reduce the oven temperature to 350°F. Continue roasting until an instant - read thermometer inserted into the thickest part of the meat, away from the bone, registers 130°F for medium-rare, 1 1/4 to 1 1/2 hours more.
- Transfer the lamb to a carving board, cover loosely with aluminum foil and let rest for 20 minutes. Carve the lamb into thin slices and arrange on a warmed platter. Serve immediately.

