



**A classic South Asian mutton leg roast recipe. This roast can be the perfect main for a larger party, you just need to marinate the mutton leg and then leave it to cook.**

**Prep Time:**

15 ? 20 Mins + Marination time

**Cook Time:**

3 Hour

**Serves:**

8 ? 10

**Ingredients:**

Mutton leg 1, ½ kg

Onions 2

Tomatoes 4

Red chili 2 tbsp or to taste

White cumin 1 tbsp

Ginger 1 tbsp

Garlic 1 tbsp

Green chilies 4 to 5

Salt to taste

Allspice powder 1 tsp

Oil as required

Scrubbed potatoes

Water as required

**Cooking Directions:**

- 1.Place the mutton leg in a heat proof dish and gently prick it with a knife.
- 2.Heat oil in a pan and saute the onions.
- 3.Now add tomatoes, red chili, cumin, ginger, garlic, green chillies and salt, then simmer for a while.
- 4.Marinate mutton leg in this mixture overnight
- 5.Prick the mutton leg with a fork.
6. Place your scrubbed potatoes in a large casserole and place the mutton leg over them. Pour a marinate over the meat.
- 7.Cover and roast at 160C for up to 3 hours until very tender. Turn over once.
- 8.Serve your mutton leg roast in a serving platter with the potatoes and sprinkle allspice over it.