

Lamb roast marinated in wine

4-6 servings

1 kg boneless lamb roast

4 cloves garlic

Marinade

4 tbsp olive oil

0.5 tsp salt

2 tsp black pepper

1 yellow onion

5 tsp pizza seasoning

2 dl red wine

Peel and split the garlic cloves lengthwise. Peel and roughly chop the onion.

Press the garlic cloves into the roast. Use a paring knife to make holes.

If the roast is not tied, tie it with cotton string.

Mix olive oil, salt, pepper and pizza seasoning in a bowl,

Rub the lamb roast in the mixture.

Place in a bag and add the remaining mixture, onion and wine.

Marinate for an hour or ideally overnight.

Preheat the oven to 175 °C (347 °F).

Brown the lamb roast in olive oil all over.

Place the roast in a roasting pan and add the marinade and onion.

Roast the lamb roast in the oven for about 1-2 hours to an internal temperature of 60 °C (140 °F) (rare), 65 °C (149 °F) (well done).

Let the roast rest for about 10 minutes, covered in foil. The internal temperature will now increase by a few degrees.

Cut the lamb roast against the grain.