



Lamb with Dukkah & Shiraz Wine Jelly

Ingredients

- Lamb Roast
- [Wild Appetite Dukkah Dip](#)
- Salt & Freshly Ground Black Pepper
- Tin Foil
- [Wild Appetite Shiraz Wine Jelly](#)
- Kumara
- Butter



Method

Place the lamb in a roasting dish and spread with [Wild Appetite Shiraz Wine Jelly](#)

Sprinkle with [Wild Appetite Dukkah Dip](#) and place into a hot oven or BBQ for 15 – 20 minutes, this will help to seal the meat.

Reduce the heat and allow to roast until done to your liking.

Remove from heat and allow the meat to rest before carving.

FOR THE KUMARA

Wash well, wrap in tin foil, place in the oven or BBQ for one hour, remembering to turn occasionally.

Remove foil when done, slice open and top with butter, salt and pepper and [Wild Appetite Shiraz Wine Jelly](#).