

# Roast Lamb Glazed with Apricot

Total time **105 mins** 15 mins preparation time 90 mins cooking time

## INGREDIENTS

4 portion(s)

<b>2 kg</b>	leg of lamb
	Fresh rosemary sprigs
<b>2</b>	lemons, halved
<b>2</b>	garlic bulbs, halved
<b>3 tbsp</b>	olive oil
<b>3 tbsp</b>	apricot jam
<b>3 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce

## PREPARATION

### Step 1

Preheat the oven to 190°C / 375°F / Gas 5. Cut small slits all over the skin of the lamb with the point of a sharp knife and push tiny sprigs of rosemary into the holes. Lift the lamb into a roasting tin, arrange the lemon and garlic halves around it and spoon over the olive oil.

### Step 2

Roast in the oven for 45 minutes, basting occasionally with the juices in the tin.

### Step 3

Mix together the apricot jam and soy sauce. Remove the lamb from the oven and brush the soy mixture over it. Return to the oven and roast for a further 45 minutes or until the meat is cooked to your liking. Cover the lamb loosely with foil and leave to stand in a warm place for 15 minutes to allow the juices to flow back into the meat and make it easier to carve.