



COFIELD WINES

• RUTHERGLEN •

Italian Roasted Lamb with 2003 Quartz Vein Malbec

Ingredients

80g Butter
2kg Leg of Lamb
80g Prosciutto
6 Fresh Sage Leaves (cut into strips)
1 tbsp Rosemary Needles
Olive Oil
4 Garlic Cloves
5 tbsp White Wine Vinegar
5 tbsp White Wine (Cofields of course!)
Salt and Pepper
Roasted Vegetables & greens to Serve

Directions

Preheat oven to 200 degrees. Grease a roasting tin with the butter.

Using a small pointed knife, make small incisions all over the leg of lamb.

Mix prosciutto, sage, and half the rosemary together & insert into the incisions.

Brush the lamb all over with the oil, place in the prepared roasting tin and season with salt & pepper.

Sprinkle the garlic & remaining rosemary on top, pour in the vinegar and wine and roast for 1 ½ hours.

Turn the lamb halfway through the cooking time and baste occasionally with the cooking juices.

Serve with your favourite roast vegetables, greens, and a bottle or two of our **Cofield Wines 2003 Malbec**.

We would love to hear your feed back on this recipe, you can email us at joek@cofieldwines.com.au or post to P.O. Box 24, Wahgunyah. 3687.

