

Lamb with Blueberry Sauce

Ingredients

Basting Mix

50g Melted butter
1 tsp grated cheese
1/4 cup Red currant jelly
1 Tbsp Brown sugar
Salt and pepper
Sprig of rosemary
1 Tbsp Soy Sauce

Blueberry Sauce

Punnet of fresh blueberries
1/4 cup Port or Sherry
2 Tbsp Sugar
1 Tbsp Lemon juice



Method

Lamb

Combine all of the basting mix ingredients and stir well. Place lamb in a roasting dish and pour over the basting mix. Roast lamb in a 180 degrees celsius oven for 1 1/2 hours, basting every 20 minutes.

Blueberry Sauce

Combine $\frac{3}{4}$ of fresh blueberries with other ingredients and simmer for 5 minutes. Thicken with 2 tbsp of cornflour and 1/4 cup water. Slice lamb onto a serving plate, arrange the final quarter of fresh blueberries on top and spoon over some of the sauce. Serve the remainder of the sauce separately.

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