

Traditional Greek Lamb

INGREDIENTS:

17kg whole lamb
200g salt, 100g pepper
50g cumin, 50g oregano
15 garlic cloves
3 large crushed onions
2 sprigs rosemary
Basting mixture: 150ml lemon juice,
250ml olive oil

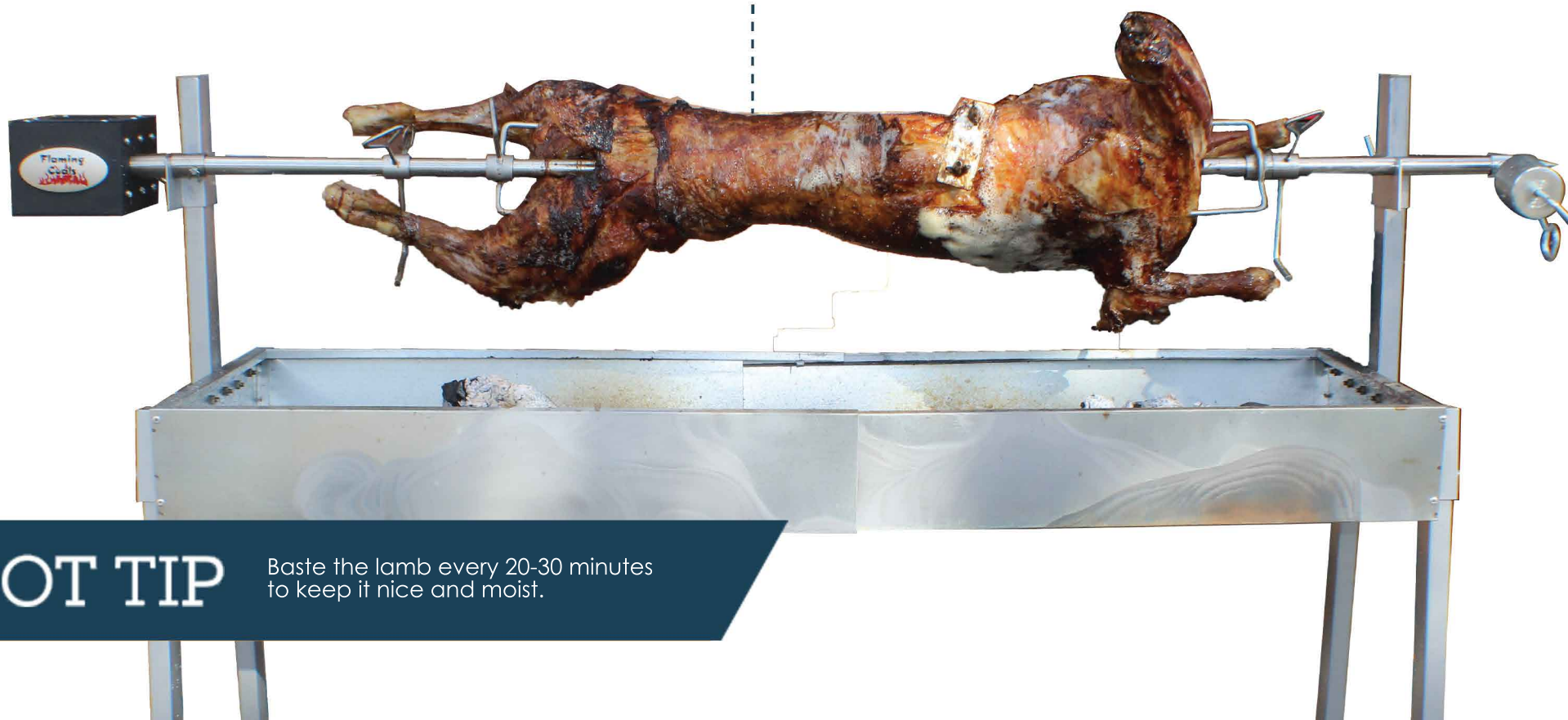
PREPARATION:

Lather all the dry ingredients over the lamb both inside and out.

Put the crushed onions and rosemary in the stomach cavity.

Make small cuts in the legs and insert the garlic cloves.

Using the correct brackets, secure the lamb to the rotisserie.



HOT TIP

Baste the lamb every 20-30 minutes to keep it nice and moist.