

# Lamb Shawarma



**Serves 4    Prep 10 mins + 2h marinating    Cooking 4.5 hours    Easy**

## Ingredients

### Lebanese spice mix

2 tsp black peppercorns  
5 cloves  
1/2 tsp cardamom pods  
1/4 tsp fenugreek seeds  
1 tsp fennel seeds  
1 tbsp cumin seeds  
1 star anise  
1/2 cinnamon stick  
1/2 nutmeg, grated  
1/4 tsp ground ginger  
1 tbsp sweet paprika

### For the lamb

1 tbsp sumac  
3/4 tbsp Maldon sea salt  
40g chopped parsley  
60ml lemon juice  
120ml groundnut oil  
1 leg lamb, with the bone, about 2.5 - 3kg

serve with fresh cucumber & tomato salad & [tahini sauce](#)

this can also be served in pitta pockets

1. Put the first 8 ingredients in a cast-iron pan and dry-roast on a medium-high heat for a minute or two, until the spices begin to pop and release their aromas. Take care not to burn them. Add the nutmeg, the ginger and paprika, toss for a few more seconds, just to heat them, then transfer to a spice grinder. Process the spices to a uniform powder. Transfer to a medium bowl and stir in all the remaining ingredients, apart from the lamb.
2. Use a small sharp knife to score the leg of lamb in a few places, making 1.5 deep slits through the fat and meat to allow the marinade to seep in. Place in a large roasting tin and rub the marinade all over the lamb; use your hands to massage the meat well. Cover the tin with foil and leave aside for at least a couple of hours or, chill overnight.
3. Preheat the oven to 170 C/ 150C Fan/ Gas Mark 3.5.
4. Put the lamb in the oven with its fatty side facing up and roast for a total of about 4.5 hours, until the meat is completely tender. After 30 minutes of roasting, add about a cup of boiling water to the pan and use this liquid to baste the meat every hour or so. Add more water, as needed, making sure there is always about half a centimetre in the bottom of the tin. For the last 3 hours, cover the lamb with foil to prevent the spices from burning. Once done, remove the lamb from the oven and leave to rest for 10 minutes before carving and serving.