

# Sesame-and yogurt-crusted Lamb



**Serves 6**

**Prep 15 mins  
+ 12h marinating**

**Cooking 35 mins**

**Easy**

## Ingredients

1.5kg boneless, butterflied leg of lamb  
300g full -fat natural yoghurt  
65g tahini  
50 ml olive oil  
2 lemons, 1 zested, both juiced  
2 tsp oregano  
4 tsp sesame seeds  
2 tsp honey  
6 flatbreads, warmed  
1/2 thinly sliced cucumber  
1/4 red cabbage, thinly sliced

1. Cut slashes into the thickest parts of the underside of the lamb. Mix 150g of yogurt with 25 g of tahini, olive oil, 1/2 the lemon juice and oregano, and season with pepper. Put the lamb in a dish, pour over the marinade and chill in the fridge overnight.
2. Take the lamb out of the fridge an hour before cooking and leave at room temperature. Heat the oven to 220C/ Fan 200C/ Gas 7.
3. Wipe off any excess marinade from the lamb and season with salt. Sprinkle the lamb with sesame seeds, then sit on a rack over a roasting tin. Roast for 15 mins, then lower the oven to 180 C/ Fan 160C/ Gas 4 and cook for another 15 to 20 mins ( if you have a meat thermometer, it should reach 60C for medium) Cover with foil and rest for 15 minutes.
4. Mix the remaining 150g of yogurt with the remaining 40g tahini, the rest of the lemon juice, the zest and the honey, and season.
5. Thinly carve the lamb and pile into flatbreads with the cucumber, red cabbage, and plenty of tahini-yoghurt sauce.