

# Tuscan Crusted Lamb



## Ingredients

- 1 pack Carla's Tuscan blend
- Lamb leg or shoulder joint
- 1/4 cup olive oil (or oil of your choice)



**SERVES 4-5**



**PREP TIME 10 mins**



**COOKING TIME 6 hours**

## Instructions

- Allow the meat to stand at room temperature for approx 30 mins
- Pour the oil on the joint and rub well in\*
- Sprinkle approx. half the packet of the Tuscan blend over the joint and spread over
- Cook as you normally would – we recommend 6 hours at 140°C
- \*Alternatively add to mint sauce prior to coating the joint for an added flavour dimension!

Carla's product used in this recipe: [Tuscan Seasoning](#)

[www.carlasfoods.co.uk](http://www.carlasfoods.co.uk)