



Roast Stuffed Lamb (Gigot Farci)

By Carole Clements | Serves 8

For the stuffing

5 tablespoons unsalted butter
1 small onion, finely chopped
1 clove garlic, finely chopped
1/3 cup long grain white rice
2/3 cup chicken broth
1/2 teaspoon dried thyme
1/4 pound wild or domestic mushrooms, coarsely chopped
10 ounces young spinach leaves, well rinsed
Kosher salt and freshly ground pepper

For the lamb

1 4-4 1/2 pound boneless leg or shoulder of lamb
2 tablespoons unsalted butter, softened
2 tablespoon flour
1/2 cup white wine
1 cup chicken broth
Kosher salt and freshly ground pepper
Sautéed potatoes, as an accompaniment

Method

To make the stuffing, melt 2 tablespoons of the butter in a saucepan over medium heat. Add the onion and cook for 3-4 minutes until just softened, then add the garlic and rice and cook for about 1-2 minutes until the rice appears translucent, stirring constantly. Add the broth, salt and pepper and thyme and bring to a boil, stirring occasionally, then reduce the heat to low and cook for about 18 minutes, covered, until the rice is tender and the liquid is absorbed. Spoon the rice into a bowl and fluff with a fork.

In a small frying pan, melt about 2 tablespoons of the remaining butter over medium-high heat. Add the mushrooms and cook until they are lightly browned, seasoning with salt and pepper. Combine with the rice.

In a large sauté pan, heat the remaining butter over medium heat until foaming. Add the spinach leaves and cook for 1-2 minutes until wilted, drain off excess liquid, then transfer the spinach to a plate and let cool.

Preheat the oven to 375° F. Lay the meat skin-side down on a work surface and season with salt and pepper. Spread the spinach leaves in an even layer over the surface, then spread the stuffing in an even layer over the spinach. Roll up the meat like a jelly roll and use a skewer to close the seam.

Tie the meat at 1 inch intervals to hold its shape, then place in a roasting pan, spread with the softened butter and season with salt and pepper. Roast for 1 1/2-2 hours until a meat thermometer inserted into the thickest part of the meat registers 135-140° F for medium-rare to medium. Transfer the meat to a carving board, cover loosely with foil and let rest for about 20 minutes.

Skim off as much fat from the roasting pan as possible, then place the pan over medium-high heat and bring to a boil. Sprinkle over the flour and cook for 2-3 minutes until browned, stirring and scraping the the base of the pan. Whisk in the wine and broth and bring to a boil, then cook for 4-5 minutes until the sauce thickens. Carve the meat into slices and serve with the sauce and potatoes.