

Giorgios Lamb Kleftiko (great for bbq's)

Preparation: 1 hour

Serves: 4 adults

Cooking time: 30-40 mins

Ingredient

2lb boned leg of lamb chopped into big chunks and trimmed

65ml extra virgin olive oil

Juice of one large lemon

2 tsp of rough chopped oregano

2 tsp fresh picked thyme

5 garlic cloves chopped

3-4no beefsteak tomatoes skinned, peeled, seeded and roughly chopped

200g of goats cheese or even pecorino will do

4 bay leaves

Salt and pepper to taste

Method

Place the lamb in a large bowl or Ziploc, pour over the olive oil, add the lemon juice, oregano, thyme, garlic salt and pepper. Mix together well seal and leave in the fridge to marinade overnight. Shape 4no 30cm square tinfoil sheets into bowls (use thick tinfoil or double up), place the lamb mixture into the tinfoil bowls and sprinkle the tomatoes over the mixture, arrange the pieces of cheese cut equally over the lamb and place a bay leaf in each bowl. Pinch the foil together to seal the parcels, cook over a medium indirect heat on a bbq or in the oven at 190oc for approx. 30-40 mins, open one up to make sure they are thoroughly cooked. Serve with a crisp green or Greek style salad.

Tip: To get the skin off the tomatoes (make sure they are room temperature) put them in a large bowl and pour boiling water over them and leave for 5-6 minutes until the skin splits, this makes peeling so much easier. My family love the toms and lemon so I usually put extra in.