

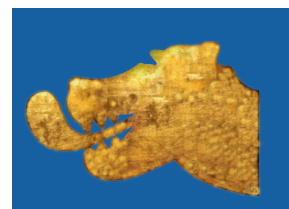
# French Country Cooking at Château L'Age Baston

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## Gigot au Genièvre (Roast leg of lamb with juniper berries)

**NB: TWO DAYS BEFORE COOKING THE LAMB.** Trim the skin and all but a thin layer of fat from the lamb. Cut the garlic cloves into thin slivers. With the point of a knife, make several incisions in the meaty part of the lamb and insert the garlic slivers and some juniper berries into each. Cover and refrigerate for 2 days so the flavours of the garlic and juniper permeate the meat.

### Serves 6

2.5 Kg leg of lamb  
Four cloves of garlic  
30g of juniper berries  
750g of mushrooms  
125g of unsalted butter  
600 ml of beef or chicken stock  
Pinch of thyme  
Pinch of rosemary  
Pinch of crushed sage leaves  
Pinch of crushed bay leaf  
2 tablespoons chopped parsley  
Salt & pepper

Preheat the oven to 230 degrees C or 210 for fan assisted or gas mark 8

1. Spread half the butter on the lamb and sprinkle it with salt & pepper
2. Add the thyme, bay leaf, rosemary and sage
3. Put the meat into a roasting pan and seal it in the hot oven for 10 minutes or until it starts to brown
4. Lower the oven temperature to hot (200C, 180C fan assisted/ gas mark 7)
5. Add the stock and remaining juniper berries to the roasting pan and continue roasting. Baste the lamb often during cooking. Allow 20/24 minutes per kilo for rare meat, 28/32 minutes per kilo for medium
7. When the meat is cooked, remove from oven, transfer it to a plate or board, wrap in foil & let stand for about 15/20 minutes before carving
8. Strain the jus into shallow pan and add the sliced mushrooms
9. Simmer with a lid on over a low heat for about 10 minutes or until the mushrooms are tender and the gravy is well flavoured
10. Remove from the heat and stir in the remaining butter and the parsley
11. Taste and adjust seasoning if need be
12. Carve and arrange meat on a serving dish
13. With a slotted spoon, arrange the mushrooms around the lamb and serve with the reduced jus.