

## CAFE THOMPSON RECIPE

# ROSEMARY GARLIC LEG OF LAMB WITH GOAT CHEESE POLENTA

Leg of lamb is ideal for oven or slow roasting for many hours until the meat falls apart. The tapered shape gives you medium-rare meat from the thick upper area and well-done meat from the thin lower part, so you can satisfy everyone's meat temperature preferences with the same roast.

**SERVES 6**

### INGREDIENTS

- 2 cups water
- 1 cup cornmeal, plain, yellow
- 2 cups water
- 2 tablespoons butter, unsalted
- 3 tablespoons cheese, goat
- 1/2 teaspoon salt, sea
- 2 pounds lamb leg
- 1/2 teaspoon salt
- 1/2 teaspoon spice, pepper, black, ground
- 2 1/4 teaspoons garlic cloves, peeled, fresh, minced
- 2 1/4 teaspoons spice, rosemary, dried, crumbled
- 3/4 cup onions, yellow, fresh, small diced, 1/4-inch
- 1/3 cup, 2 teaspoons wine, red
- 1/4 cup chicken base
- 1 1/2 teaspoons rosemary, fresh, chopped
- 1 1/2 teaspoons chives, fresh, chopped
- 1 1/2 teaspoons parsley, fresh, chopped



### DIRECTIONS

Marinate the lamb with the ingredients in the list.  
Preheat the oven to 350 F.

Roast the lamb on a sheet pan for 1 hour.

In a medium pot, bring 2 cups of water to a high simmer, and slowly whisk in the polenta. Add 1 more cup of water and simmer for 15 minutes, stirring frequently. If the polenta is very thick, finish with 1 more cup of water. The polenta should be creamy. Turn off the heat.

Whisk in the butter, goat cheese and sea salt.  
Let stand for 5 minutes before serving.

#### Side dish

Grilled Asparagus

