

Middle Eastern Leg of Chevon in Cumin and Coriander with Pilaf Rice and Yoghurt

Ingredients

1kg leg of chevon
10 cloves garlic
2 tbsp olive oil
2 tbsp cumin
1 tbsp coriander
200g long grain rice
100g vermicelli
100g butter
60g whole almonds
60g raisins
2 cups veal stock
1 tsp salt
3 onions sliced
1/2 tsp cinnamon
2 tbsp chopped parsley
Yoghurt



Method

Preheat the oven to 200°C. Make 2cm incisions in the chevon meat and insert cut slices of garlic from 6 cloves. Crush the remaining garlic and mix with the olive oil. Spread the mixture over the meat and then rub the cumin and coriander evenly over the surface of the meat. Place the leg of chevon in a roasting pan. Roast for approximately 1 hour and 20 minutes, turning twice.

Meanwhile, sauté or toast the almonds in butter until browned. Break up pieces of vermicelli and sauté until golden. Remove from pan and set aside. Continue to sauté the rice in the butter until transparent. Combine the almonds, vermicelli, nuts and raisins with the rice and add the stock and salt. Cover and bring to the boil. Reduce heat and simmer for approximately 15 minutes or until rice is tender, stir with fork. Add parsley when ready to serve.

Caramelize the onions in butter with the cinnamon. Fork the onion mixture onto the pilaf and serve with the roast chevon and yoghurt.

Serves 6