SMOKED · MEDIUM

Levante-style smoked leg of lamb

A boneless leg of lamb, marinated in rosemary, lemon and Costa Blanca olive oil, smoked over local almond wood. The kamado paying tribute to the Alicante countryside.



PREP	COOK	SERVINGS	TEMPERATURE
180 min	240 min	6	130 °C

Ingredients

- **2.2 kg** boneless tied leg of lamb
- **4 ramas** fresh rosemary
- **1 ud** lemon (zest and juice)
- **1 cdita** ground black pepper
- **800 g** small potatoes (for the side)
- **6 cda** extra-virgin olive oil DOP (Costa Blanca)
- **5 dientes** garlic cloves, crushed
- **1 cda** flaky salt
- **3 trozos** local almond wood chunks
- **1 cuenco** traditional allioli to serve

Method

1 STEP 1 · MARINATE FOR 3 HOURS

Chop the rosemary, crush the garlic and combine with olive oil, lemon zest and juice, salt and pepper. Brush the leg on every side and rest for 3 hours at room temperature in a tray. Turn every hour.

2 STEP 2 · STABILISE AT 130 °C

Light only one zone of charcoal (Minion method) and set the deflector. Stabilise the kamado at 130 °C indirect for 25 minutes. Once the smoke runs clear blue, add the almond wood chunks.

3 STEP 3 · LOAD THE LEG

Drain the leg from the marinade and pat very dry. Sit it on the grate fat-side up. Push the probe into the geometric centre of the cut and close the lid.

4 STEP 4 · SMOKE 3-4 HOURS

Hold a steady 130 °C. Do not open the lid until the probe reads 50 °C — every peek costs 15 minutes of cook. Watch the smoke: if it turns white and thick, crack the bottom vent a touch.

5 STEP 5 · PULL AT 65 °C

Pull the leg when the probe reads 65 °C internal. Move to a board, tent loosely with foil and rest for 15 minutes. The temperature climbs to 67-68 °C — perfect medium.

6 STEP 6 · POTATOES IN THE SAME KAMADO

While the leg rests, push the kamado to 220 °C by opening the bottom vent. Toss the quartered potatoes with oil, salt and rosemary and load them in a tray for 30 minutes. They pick up the residual almond aroma.

7 STEP 7 · CARVE THIN

Cut the string off the leg. Slice 3-4 mm thin against the grain with a sharp chef knife. Serve immediately with allioli and the smoked potatoes.

Editor's tips

- If you live in the Comunidad Valenciana or Murcia, ask for almond prunings at a local nursery — usually free or very cheap. Dry it 6 months in the sun before using.
- Do not marinate longer than 4 hours — the lemon acidity starts cold-cooking the meat and leaves a mealy surface texture.
- Kamado lamb is best hot but not blistering. If it rests longer than 20 minutes, slice and warm briefly in its own juices before serving.
- For a more festive version, swap one rosemary sprig for fresh mint leaves in the marinade. Works especially well if you serve with lamb couscous.

Gear for this recipe

Kamado Joe Classic II 18"

The 18" is plenty for a boned leg for 6 cooked indirect.

mikamado.es/en/kamados/kamado-joe-classic-ii

Orework Spanish Holm Oak Charcoal 15 kg

Spanish holm oak charcoal for steady embers through a long smoke.

mikamado.es/en/accesorios/orework-encina-espanola-15kg

BWAY Legna Tris: olive, orange and almond smoking chips (3×400 ml)

mikamado.es/en/accesorios/maderas-ahumar-olivo-naranjo-almendro-bway

BBQ Future Half-Moon Ceramic Heat Deflectors (Kamado Joe Classic I/II/III, 2-pack)

Classic half-moon deflectors to smoke at 130 °C with no direct heat.

mikamado.es/en/accesorios/bbq-future-deflector-mediasluna-classic

Inkbird IBT-4XS Bluetooth thermometer

Bluetooth probe to bring the leg to pink while keeping an eye on the 130 °C.

mikamado.es/en/accesorios/inkbird-ibt-4xs

Full recipe at: mikamado.es/en/recetas/cordero-ahumado-levante

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