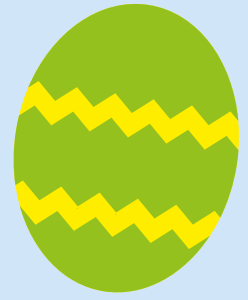


EASTER



1st April

LAMB WITH A LEMON, GARLIC, ROSEMARY MARINADE

SERVES 6-8

INGREDIENTS:

Farmstead Lamb Leg Bone In 2.8-4kg	1
Pure Olive Oil Glass	40ml
Fresh Garlic Bulb	1 Bulb
Fresh Rosemary	1 Bunch
Lemons	1
Baby New Potatoes	1.5kg
Pure Olive Oil Glass	30ml
Maldon Sea Salt	5g
Everyday Favourites Cracked Black Peppercorn	0.5g
Fresh Mint	1 bunch
Tate & Lyle Caster Sugar Drum	10g
Everyday Favourites White Wine Vinegar	40ml



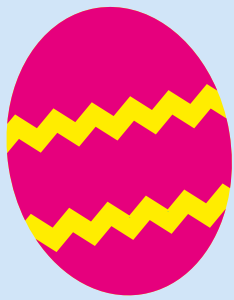
METHOD:

- Pre Heat the oven 180c
- Bring the lamb to room temperature and the stud with 5 of the garlic cloves - then make the marinade by combining Olive oil, chopped rosemary, chopped garlic (using the remainder of the garlic) and the zest & juice from 1 lemon
- Rub with the marinade over the lamb and set to one side
- Place the baby potatoes into a oven tray and season with salt , black pepper and a drizzle of olive oil
- Place into the pre heated oven and then place the lamb onto the oven rack above
- Roast for appox 1 hour 30 mins or until cooked and rest for the appropriate time
- Serve with the potatoes ,seasonal vegetables , fresh mint sauce & pan gravy
- To make the mint sauce - Chop the fresh mint and combine with vinegar & sugar, stir until the sugar has dissolved

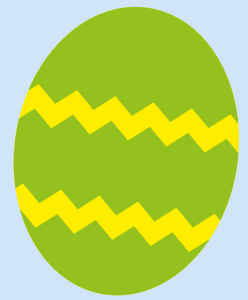
DID YOU KNOW?

The date that is celebrated for Easter changes every year so that it is in-line with the first full moon following the vernal equinox.





EASTER



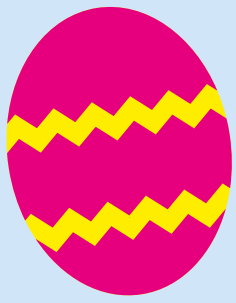
1st April



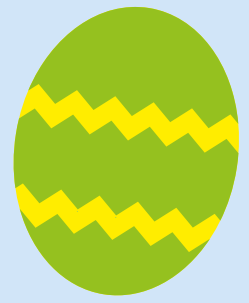
DID YOU KNOW?

The date that is celebrated for Easter changes every year so that it is in-line with the first full moon following the vernal equinox.





EASTER



1st April

DID YOU KNOW?

The date that is celebrated for Easter changes every year so that it is in-line with the first full moon following the vernal equinox.

