

BRITISH LAMB WEEK

1ST-7TH SEPTEMBER

Wave goodbye to mundane midweek lunches and enjoy a tasty, succulent dish inspired by British Lamb Week.



DID YOU KNOW?

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LAMB HOTPOT

01586	Everyday Favourites Unsalted Butter - half reserved for buttering top	300g
	Carrots	80g
	Onion	80g
	Celery	50g
20553	Farmstead Lamb Leg Diced	300g
05595	Saxa Corse Sea Salt	50g
51499	Schwartz Cracked Black Pepper	
31450	McDougalls Plain Flour	50g
	Water	100ml – 200ml
	Large potatoes	

- Heat a little butter in a sauté pan and add the small diced onion and carrot and sweat them off for two minutes
- Now add the small diced celery and cook for a further two minutes
- Remove the sweated vegetables from the pan and place into a container
- Heat the pan again and add a little more butter – now add the diced lamb
- Cook the lamb so that it colours on all sides and then season with salt and black pepper
- Now add the sweated vegetables back to the pan with the lamb and cook for a further two minutes
- Add the flour and cook for two more minutes
- Now add the water gradually so that it forms a sauce around the lamb
- Allow the sauce to cook out for a further five minutes and season if needed
- Place equal amounts of the lamb hotpot into ramekin dishes and top with the potato slices
- Brush the potato slices with melted butter and place onto an oven tray
- Cook in the oven 170°C for 20 minutes until the potato had turned golden and crisp
- Allow the lamb hotpot five minutes to rest before serving

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LAMB RUMP WITH POTATO GRATIN

13644	La Pedriza Pure Olive Oil Tin	
41147	Farmstead Lamb Rump	1 each
03481	Everyday Favourites Table Salt	
96898	Aviko Individual Potato Gratin 100g	1 each
	Tenderstem Broccoli	30g
04456	Everyday Favourites Peas Petit Pois	30g
97804	Everyday Favourites Silverskin Onions	10g
92921	Chorizo Sausage	30g
97224	Red Cooking Wine	60ml

- Heat a little oil in a sauté pan and seal the lamb rump on all sides, seasoning well. Then place the rump onto a roasting tray and into a hot oven at 180°C for 8 – 10 minutes
- Cook the potato gratin to the instructions on the packaging
- Bring a pan of salted water to the boil and blanch the vegetables until tender
- Heat a sauté pan and then add the chorizo sausages cut into 3. Once the chorizo is coloured add the vegetables and sauté together combining the juices from the chorizo with the vegetables
- Heat the red wine jus in a saucepan and keep warm until it is time to plate up
- To plate up place the vegetable and chorizo mix into the bottom of a large plate and place the lamb rump to the side. Then place the portion of potato gratin next to the lamb
- Carefully drizzle the jus into the base of the dish and serve at once

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