

HAPPY EASTER

21ST APRIL



INGREDIENTS

Item code	Ingredients	Quantity	Pack size
29910	Farmstead Frozen Lamb Leg Bone In	1	4x1.8-2.1kg
	Baby New Potatoes	1.5kg	
	Lemon	1	
	Bunch of fresh rosemary	1	
	Bulb of garlic	1	
07650	Maldon Sea Salt	10g	1x1.5kg tub
50396	Everyday Favourites Cracked Black Peppercorn	0.5g	6x450g
13685	Pure Olive Oil Glass	30ml	12x500ml
	Bunch of fresh mint	1	
80262	Tate & Lyle Caster Sugar Drum	10g	1x3kg drum
04669	Everyday Favourites White Wine Vinegar		2x5ltr

STEP 1: Preparing the lamb



First of all you need to bring the lamb to room temperature and score slits evenly through the lamb to feed the rosemary through the holes you have created.

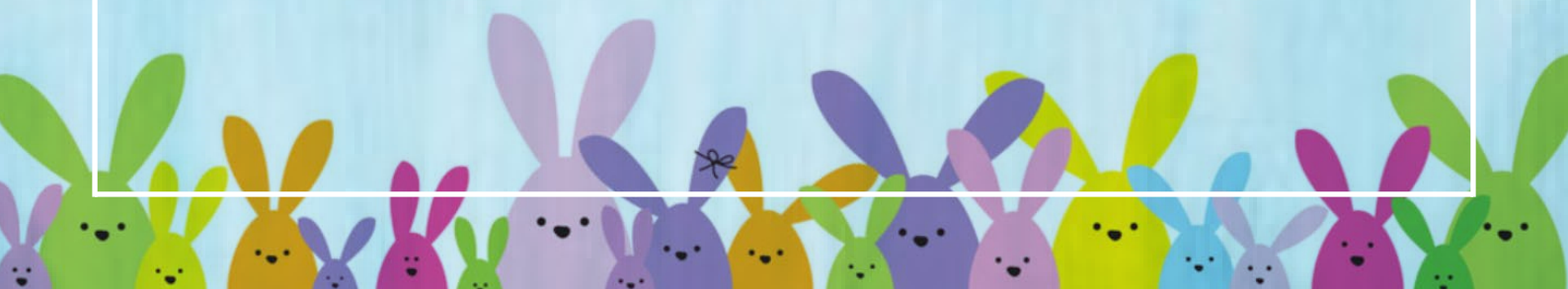
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Then you need to grate the lemons for lemon zest, crush the garlic pieces and then cut up excess rosemary that you have.



Spread olive oil over the lamb evenly and rub in the lemon zest, garlic, rosemary, salt and pepper, making sure it also gets into the scored slits you've made.



HAPPY EASTER

21ST APRIL



STEP 2: Preparing the potatoes

Put the potatoes in a bowl and pour olive oil evenly on the potatoes and use any leftover rosemary, salt and pepper to mix.



Toss the potatoes to mix the seasoning.

Then put the potatoes evenly spread on an oven tray.

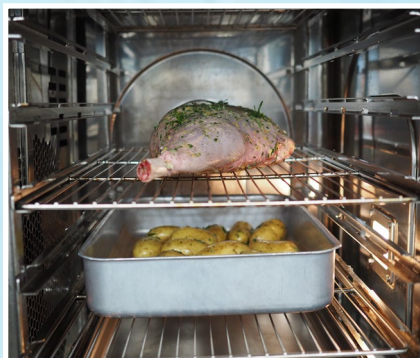


STEP 3: Cooking

Place the potatoes in a pre-heated oven at 180°C.



Then place the lamb on the oven tray above it with enough room to let the juices flow down and onto the potatoes.



Leave to roast for 1hr 30 minutes or until cooked and rest for the appropriate time.

STEP 4: Whilst resting

Mix your gravy ready for it to serve and prepare the mint sauce, potatoes, and seasonal vegetables.

To make the mint sauce - Chop the fresh mint and then combine it with vinegar and sugar. Stir it until the sugar has dissolved.

STEP 5: Presentation

Place the lamb onto a serving tray with the accompaniments. To add an extra touch to when you display the lamb, carve several slices off so it's ready to serve but also so customers can see the cut of the meat.

