

HAPPY EASTER

12TH APRIL

ROAST LAMB

INGREDIENTS

09923	Farmstead Red Tractor Lamb Leg 1.8-2.5 kg	1
	Baby New Potatoes	1.5kg
	Lemon	1
	Bunch of fresh rosemary	1
	Bulb of garlic	1
07650	Maldon Sea Salt	10g
50396	Everyday Favourites Cracked Black Peppercorn	0.5g
13685	Pure Olive Oil Glass	30ml
	Bunch of fresh mint	1
80262	Tate & Lyle Caster Sugar Drum	10g
04669	Everyday Favourites White Wine Vinegar	

STEP 1: PREPARING THE LAMB



1. 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.

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

3. 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.



STEP 2: PREPARING THE POTATOES

Put the potatoes in a bowl. Pour over olive oil, salt, pepper and leftover rosemary.



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



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

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

STEP 4: WHILST RESTING

Mix your gravy ready for it to serve. 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 your display, carve several slices off so it's ready to serve but also so customers can see the cut of the meat.



ON THE MENU TODAY!

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