

FATHERS DAY

21ST JUNE

ROAST STRIPLOIN OF BEEF WITH HARISSA CRUST AND ROASTED TOMATO AND PEPPER WARM SALAD

INGREDIENTS

60176	Farmstead Scottish striploin of beef special trim	3kg
13685	Pure olive oil	60ml
01623	Everyday Favourites diced onions	200g
44816	Harissa paste	180g
61232	Everyday Favourites salted butter	40g
06767	Everyday Favourites natural breadcrumbs	180g

METHOD

1. Pre-heat the oven to 200°C and warm an oven tray
2. Seal the prepared beef in a very hot frying pan with 20ml of oil and set to one side.
3. Heat the frying pan and add the remainder of the oil and sauté the onions until caramelised and cooked. Then add 100g harissa paste, butter and breadcrumbs and continue to cook until all ingredients are combined- Set to one side to cool.
4. Cover the striploin with the remaining harissa and then cover with the crumb mix. Place onto the heated oven tray and cook for 20-25 mins at 200°C, then reduce temperature to 180°C and cook for 15 minutes per 400g
5. Once cooked remove from the tray and leave to rest in a warm place for 20-30 minutes until you are ready to carve.
6. Using the roasting tray, add some 1/4 cut plum tomatoes, 1/2 cut part boiled potatoes and red pepper wedges. Place back in the oven for 20 minutes and cook.
7. Slice the beef, serve with the roasted vegetable mix and fresh herb salad.



ON THE MENU TODAY!

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HARISSA CRUST AND ROASTED
TOMATO AND PEPPER WARM SALAD**



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ROAST LEG OF LAMB WITH A MUSTARD GLAZE AND ROSEMARY AND REDCURRANT GRAVY

INGREDIENTS

INGREDIENTS FOR THE ROAST LAMB:

22029	Farmstead British Lamb Leg boneless 2-2.7kg	2kg
	Sprigs of rosemary	5
13685	Pure Olive Oil	50ml
07650	Maldon sea salt	10g
70279	Everyday Favourites black pepper	5g
01587	Everyday Favourite salted butter	20g
07067	Everyday Favourites clear blossom honey glaze	20g
02873	Everyday Favourites English mustard	50g

FOR THE BISTO GRAVY:

	Boiling water	1ltr
20685	Bisto Favourites gravy granules	75g
	Sprig of rosemary	1
	Redcurrant jelly	50g

METHOD

1. Preheat the oven to 200°C.
2. Score the lamb and place the sprigs of rosemary in each score.
3. Drizzle over the olive oil and season with salt and pepper.
4. Roast in the oven for approximately 1 hour 20 minutes, then remove from the oven.
5. Mix together the butter and honey and mustard, then brush over the lamb and place back in the oven for a further 20 minutes.
6. Remove the lamb from the roasting tray and place to the side to rest. Ensure you retain the meat juices.
7. For the gravy, skim the fat from the surface of the juices and discard. Place the roasting tray on the stove on a high heat, add the boiling water, then whisk in the Bisto Favourites Gravy Granules. Add the rosemary and redcurrant jelly and allow to infuse, then pass the gravy through a sieve.
8. Carve the lamb into portions and serve with the rosemary and redcurrant gravy. Serve with a selection of seasonal vegetables.

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**ROAST LEG OF LAMB WITH A
MUSTARD GLAZE AND ROSEMARY
AND REDCURRANT GRAVY**



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