



Your Menu

Rolled Shoulder of Lamb

Carrot Puree, Pommes Anna Potatoes, Tenderstem Broccoli.

Sticky Toffee Pudding

Caramel Sauce, Crème Fraiche

Box Contents

1. Rolled Shoulder of Lamb
2. Glaze
3. Carrot Puree
4. Pommes Anna Potatoes
5. Tenderstem Broccoli
6. Sticky Toffee Pudding
7. Caramel Sauce
8. Crème Fraiche

Instructions

Main - Rolled Shoulder of Lamb

- ◇ Pre-heat the oven to 180dc. (Fan setting) Gas mark 4.
- ◇ Place the Rolled Lamb Shoulder, on a baking tray on the top level of the oven. As the Lamb cooks, spoon the glaze over the meat to baste- cook for 25 minutes until soft and the core temperature reaches 70dc.
- ◇ Once cooked, leave to rest for 5 minutes before serving.
- ◇ 10 Minutes into cooking the lamb, place the Pommes Anna potatoes in the oven and cook for 15 minutes.
- ◇ Pour the carrot puree into a small pan, on medium heat, and warm gently for 2-3 minutes.
- ◇ Place the Tenderstem Broccoli in a pan of boiling salted water and blanch for 2-5 minutes.
- ◇ For the best experience serve all the dishes together and enjoy!

Dessert - Sticky Toffee Pudding

- ◇ Pre-heat the oven to 180dc. (Fan setting) Gas mark 4.
- ◇ Place the Sticky Toffee Puddings in the oven for 5-8 minutes.
- ◇ Spoon the Toffee Sauce into a small pan and place on medium heat, warm gently for 2 minutes then spoon onto the Sticky Toffee Puddings.
- ◇ Add a spoonful of Crème Fraiche to the side and enjoy.