

## Isabella's Slow Roasted Lamb Shoulder at Home

### **Slow roasted lamb shoulder marinated in rosemary, garlic, honey & coriander seed**

**Ingredients:** Lamb shoulder, rosemary, garlic, honey, coriander seeds, chilli, salt & pepper

**Instructions:**

1. Preheat oven to 180°C.
2. Line a baking tray with baking paper, open bag and place lamb shoulder on the tray.
3. Heat for approx. 25 minutes, the meat should begin to colour. Plate and serve

### **Vegetable Tagine**

**Ingredients:** Chickpeas, pumpkin, eggplant, onion, garlic, tomato, coriander, cumin, turmeric, paprika, cinnamon, ginger, salt, olive oil.

1. Empty tagine into a medium sized saucepan
2. Heat on a medium flame until simmering, continue to heat on low for 2-3 minutes

### **Sourdough bread**

**Ingredients:** Flour, water, yeast, salt

1. Preheat oven to 180°C.
2. Place in the oven and heat for 8 minutes.

### **Rocket, Parmesan, Hazelnut Salad**

**Ingredients:** Rocket, hazelnut, parmesan, balsamic vinegar, olive oil, salt & pepper

1. Toss the rocket salad mix with the vinaigrette dressing to your taste

### **Sticky Date Pudding, Butterscotch and Mascarpone**

**Ingredients:** Dates, self-raising flour, bicarbonate of soda, sugar, butter, water, eggs, mascarpone, brown sugar, cream

1. Microwave the pudding in a container for 1–2 minutes.
2. Pour the butterscotch sauce over the pudding a microwave for a further 1 minute.
3. Plate and serve with the mascarpone cream

### **ADD ON: Charcuterie Platter**

**Ingredients:** Casalingo salami, sopressata salami, prosciutto crudo, caper berries, cornichon, olives

Ready to serve

*Items are produced & packaged separately the night before delivery to ensure freshness when stored in the fridge for up to 4 days.*

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