



*Simply heat and eat*  
**Delicious Family Roasts**



## ROAST LAMB MEAL KIT

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### What's Included

Roasted Lamb shoulder  
Gravy  
Gremolata

Roast potatoes  
Roasted vegetables  
Sticky date pudding  
Extra toffee sauce

### Method

#### Roast Lamb Shoulder

- For best results, defrost the lamb before cooking (overnight in the fridge)
- Heat oven to 180c
- Place the lamb in a roasting tray and cover with foil
- Heat the lamb in the oven for around 40 minutes or until thoroughly hot
- Pull lamb apart and dress with gremolata

#### Gravy

- Simmer water in a pot and place the sealed bag of gravy in
- Simmer the gravy for 10 minutes to heat through
- Alternatively, transfer the contents of the bag to a saucepan and heat the gravy gently until hot

#### Roast potatoes

- Heat the oven to 200c
- Remove the lid from the potatoes and place in the oven for around 30-35 mins or until the potatoes are browned and crispy

#### Roasted vegetables

- Heat the oven to 200c
- Remove the lid from the vegetables and place in the oven for around 25-30 mins or until the vegetables are nicely browned

#### Sticky Date Pudding

- Heat the oven to 180c
- Remove the lid from the pudding and cook for approx. 30 mins until heated through
- Heat up toffee sauce in the bag in a pot of boiling water
- Delicious with a dollop of cream or ice cream



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