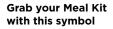
Easter Rosemary & Garlic Lamb

with Dauphinoise Potatoes

















Rosemary





Light Cooking

Chicken Stock





Grated Parmesan Cheese

Lamb Rump



Green Beans

Pantry items

Olive Oil, Milk

Before you start

Our fruit and veggies need a little wash first!

You will need

Medium baking dish · Medium frying pan · Oven tray lined with baking paper

Ingredients

-	
	4 People
olive oil*	refer to method
potato	4
garlic	8 cloves
rosemary	1 bunch
baby carrots	2 bunches
light cooking cream	2 packets (300ml)
milk*	⅓ cup
chicken stock	2 cubes
grated Parmesan cheese	2 packets (60g)
lamb rump	2 packets
green beans	1 bag (200g)

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3240kJ (775Cal)	506kJ (121Cal)
Protein (g)	68.9g	10.7g
Fat, total (g)	38.6g	6.0g
- saturated (g)	20.6g	3.2g
Carbohydrate (g)	37.7g	5.9g
- sugars (g)	9.8g	1.5g
Sodium (g)	358mg	56mg

Allergens

For allergens and ingredient information, visit **HelloFresh.com.au/foodinfo**



1. Get prepped

Preheat the oven to 220°C/200°C fan-forced. Slice the potato (unpeeled) as thinly as possible into rounds. Finely chop 1/2 the garlic (or use a garlic press). Cut the remaining garlic cloves into 4 slices each. Cut the rosemary into 2cm sprigs. Scrub the baby carrots and trim the green tops.



2. Bake the potato

In a medium baking dish, place the **potato** slices, finely chopped **garlic**, **light cooking cream**, **milk**, a **pinch** of **salt** and **pepper** and the crumbled **chicken stock** cubes. Gently toss to coat, then arrange the **potato** slices so they sit flat. Sprinkle with the **grated Parmesan cheese** and season with **pepper**. Cover the dish with foil, then bake on the middle oven rack until the potato has softened, **40 minutes**. Remove the foil, then return to the oven and bake until golden and the centre can be easily pierced with a knife, **10 minutes**.



3. Render the lamb

While the potato is baking, lightly score the **lamb** fat in a 1cm criss-cross pattern. Season the **lamb rump** all over with **salt** and **pepper** and place, fat-side down, in a medium frying pan. Place the pan over a medium heat and cook, undisturbed, until golden, **10-12 minutes**. Increase the heat to high and sear the lamb rump on all sides for 30 seconds. Transfer, fat-side up, to an oven tray lined with baking paper. Discard the fat from the pan.

TIP: Starting the lamb in a cold pan helps the fat melt without burning.



4. Roast the lamb & carrots

Use a small, sharp knife to make 8 slits all over the lamb rump and push the garlic slices and rosemary sprigs into the slits. Drizzle the rosemary and garlic with olive oil to prevent burning. Arrange the baby carrots around the lamb, drizzle with olive oil and season with salt and pepper. Roast the lamb and carrots on the top oven rack for 15-20 minutes for medium, or until cooked to your liking. Remove from the oven, cover with foil and set aside to rest for 10 minutes.



5. Cook the green beans

While the lamb is resting, trim the **green beans**. Wash the frying pan and return to a medium-high heat. Add the **green beans** and a **splash** of **water** and cook, tossing, until tender, **4-5 minutes**. Season with a **pinch** of **salt** and **pepper**.



6. Serve up

Thinly slice the rosemary and garlic lamb. Divide the lamb, dauphinoise potatoes, baby carrots and green beans between plates.

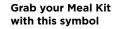
Enjoy!

TIP: The meat will keep cooking as it rests!.



Classic Chocolate Self-Saucing Pudding

with Strawberries & Cream









Chocolate Pudding Mix

Strawberries



Light Thickened Cream



Hands-on:10 mins Ready in: 40 mins **Pantry items** Butter, Eggs, Milk

Before you start

Our fruit and veggies need a little wash first!

You will need

15 x 20cm baking dish

Ingredients

	4 People
butter*	80g
chocolate pudding mix	1 packet (350g)
eggs*	2
milk*	100ml
boiling water*	1¼ cup
strawberries	1 punnet (250g)
light thickened cream	1 tub (150ml)

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2670kJ (637Cal)	1020kJ (243Cal)
Protein (g)	10.5g	4.0g
Fat, total (g)	30.3g	11.5g
- saturated (g)	18.2g	6.9g
Carbohydrate (g)	78.5g	29.9g
- sugars (g)	67.3g	25.7g
Sodium (g)	283mg	108mg

Allergens

For allergens and ingredient information, visit HelloFresh.com.au/foodinfo



1. Get prepped

Preheat the oven to 180°C/160°C fan-forced. Melt the butter in the microwave or in a saucepan. Reserve 2 tbs of chocolate pudding mix and set aside.



2. Combine the ingredients

Crack the eggs into a large bowl. Add the remaining chocolate pudding mix, milk, melted butter and a pinch of salt. Stir until well combined.



3. Transfer to a dish

Pour the **chocolate mixture** into a 15 x 20cm baking dish. Sprinkle evenly with the **reserved chocolate pudding mix**, then slowly pour the **boiling water** over the back of a large metal spoon to cover the pudding.



4. Bake the pudding

Bake the pudding until the outside is just set and the centre wobbles when you move the pan, **35-38 minutes**. Remove from the oven and rest the pudding for **5 minutes**. The pudding will continue to cook as it rests.

TIP: The wobbly centre creates the sauce!



5. Prep the strawberries

While the pudding is resting, roughly chop the **strawberries**.



6. Serve up

Divide the chocolate self-saucing pudding between bowls and serve with the strawberries and **light thickened cream**.

Enjoy!