



Easter Rosemary & Garlic Lamb

with Dauphinoise Potatoes

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Potato



Garlic



Rosemary



Baby Carrots



Light Cooking Cream



Chicken Stock



Grated Parmesan Cheese



Lamb Rump



Green Beans

Hands-on: 30 mins
Ready in: 60 mins

Roast a tender and succulent lamb rump that's just right for a small gathering. With all the flavour of traditional roast lamb, plus a decadent potato bake on the side, this meal includes everything you need for a special occasion dinner. And the best meals end with a sweet treat, so we've included a chocolate self-saucing pudding for dessert!

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*	½ 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](https://www.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.



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**.

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



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**.



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**.



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.*



6. Serve up

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

Enjoy!



Classic Chocolate Self-Saucing Pudding

with Strawberries & Cream

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Chocolate Pudding Mix



Strawberries



Light Thickened Cream

Hands-on: 10 mins
Ready in: 40 mins

Finish your Easter feast with the very best kind of chocolate pudding – a self-saucing one! Cakey on top and with a rich chocolate sauce underneath, it's an indulgent dessert that never fails to please.

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](https://www.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.



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!

TIP: *The wobbly centre creates the sauce!*