

DISHPATCH

8-Hour Braised Lamb Feast

by Andrew Edmunds

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"Everyone associates lamb with spring but it's wonderful at this time of year in a slow braise".
- Tom Trubshaw

COOKING TIME:

25 MINUTES

SERVES 2 OR 4

IN THE BOX

- (1) Lamb
 - (2) Heritage carrots
 - (3) Celeriac
 - (4) Fennel salad
 - (5) Dressed crab
 - (6) Green sauce
 - (7) Pickled walnut dressing
 - (8) Blackberry cheesecake
- Lemon

COOKING INSTRUCTIONS

Remove the lamb (1) from the fridge and bring up to room temperature.

Preheat the oven to 200°C/180°C fan.

ROLLED LAMB (2 person)

1. Place the lamb with its sauce in an oven dish, cover with tin foil or a lid. Place in the oven for 10 minutes, then uncover and return to the oven for another 10 minutes.

LAMB SHOULDER (4 person)

1. Place the lamb with its sauce in an oven dish, cover with tin foil or a lid. Place in the oven for 30 minutes, then uncover and return to the oven for another 10–15 minutes.

STARTER, SIDES AND DESSERTS

1. Place the heritage carrots (2) on one side of a roasting tray and the celeriac (3) on the other. Pop the tray in the oven for 20 minutes, until warmed through.
2. Meanwhile, divide the fennel salad (4) into a serving plates and spoon the dressed crab (5) into ramekins and plate next to the fennel salad. Cut the lemon into wedges and serve with the crab and fennel, for squeezing over. Tuck into your starters while the lamb and vegetables finish cooking.
3. Once the lamb and vegetables are ready, remove both trays from the oven and place the lamb on a serving plate. Feel free to pour the green sauce (6) over the lamb or use it as a dipping sauce.
4. Transfer the celeriac to a serving bowl and spoon over the pickled walnut dressing (7).
5. Place the carrots on a serving plate and enjoy alongside the rest of the meal.
6. When you're ready for dessert, simply remove the blackberry cheesecake (8) from the fridge, remove the lid and dig in.



STORAGE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival; do not eat if warm.**

CONSUME BEFORE

The Monday after delivery. See date on the sticker inside the box's lid.

GOT A QUESTION?

Email us at hello@dishpatch.co.uk

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INGREDIENTS

Lamb: Cornish lamb shoulder, onion, leek, garlic, **celery**, extra virgin olive oil, bay leaves, fennel seeds, rosemary, cumin, tomato, carrot, red wine (**sulphites**) (alcohol), salt, black pepper. Heritage carrots: heritage carrots, extra virgin olive oil, cumin seeds, salt, pepper. Celeriac: celeriac (**celery**), extra virgin olive oil, fennel seeds, dried rosemary, salt, pepper. Fennel salad: fennel, fennel fronds, extra virgin olive oil, salt. Dressed crab: pasteurised egg yolk, Dijon **mustard**, rapeseed oil, lemon juice, fennel fronds, dill, chilli, salt, black pepper, white crab (**crustaceans**), brown crab (**crustaceans**). Green sauce: extra virgin olive oil, parsley, mint, chervil, cornichons, capers, Dijon **mustard**, salt, pepper. Pickled walnut dressing: walnuts (**tree nuts**), sugar, water, distilled **barley** malt vinegar (**sulphites**), salt, acidity regulator: acetic acid, **barley** malt extract, natural flavouring, garlic, extra virgin olive oil, salt, pepper. Blackberry cheesecake: lemon juice, lemon zest, gelatin, sugar, cream cheese (**milk**), mascarpone (**milk**), double cream (**milk**), vanilla seeds, butter (**milk**), blackberries, fortified wheat flour, sugar, partially inverted refiners, syrup, whey powder (**milk**), sodium hydrogen carbonate, ammonium hydrogen carbonate, salt. Lemon.

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**. Made in a kitchen that handles all 14 allergens, including nuts.