



# Easter Rosemary & Garlic Lamb

## with Dauphinoise Potatoes

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Potato



Garlic



Rosemary



Baby Rainbow Carrots



Pure Cream



Chicken Stock



Grated Parmesan Cheese



Lamb Rump



Green Beans

**1** Hands-on: **30-40** mins  
Ready in: **60-70** 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 meal. And the best meals end with a sweet treat, so we've included double chocolate brownies for dessert!

### Pantry items

Olive Oil, Milk

## Before you start

Our fruit and veggies need a little wash first!

### You will need

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

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	4 cloves	8 cloves
rosemary	1 bunch	1 bunch
baby rainbow carrots	1 bunch	2 bunches
pure cream	½ bottle (150ml)	1 bottle (300ml)
milk*	2½ tbs	½ cup
chicken stock	1 sachet	1 sachet
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
lamb rump	1 packet	1 packet
green beans	1 bag (100g)	1 bag (200g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3150kJ (754Cal)	534kJ (128Cal)
Protein (g)	47.4g	8.0g
Fat, total (g)	44.0g	7.5g
- saturated (g)	25.5g	4.3g
Carbohydrate (g)	38.6g	6.5g
- sugars (g)	7.6g	1.3g
Sodium (g)	322mg	55mg

### Allergens

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

### Fancy a Drop?

We recommend pairing this meal with Cabernet or Cabernet/Merlot



### 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). Thinly slice the **remaining garlic**. Cut the **rosemary** into 2cm-long sprigs. Scrub the **baby rainbow 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 rainbow 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 small baking dish, place the **potato** slices, finely chopped **garlic**, **pure cream** (see **ingredients list**), **milk**, a **pinch of salt** and **pepper** and the **chicken stock**. 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, a further **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 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. Remove 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 lamb. Divide the rosemary and garlic lamb, dauphinoise potatoes, baby rainbow carrots and green beans between plates.

### Enjoy!

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# Chocolate Brownies

with White Chocolate Drizzle

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Chocolate Brownie Mix



Dark Chocolate Chunks



Mini White Chocolate Chips

 Hands-on: 15 mins  
Ready in: 35 mins  
(plus cooling)

Why eat chocolate when you can eat double chocolate! That's why these chocolate brownies get an extra white chocolate drizzle to top them off. It takes hardly any effort to create a stunning effect on your brownies for maximum wow-factor.

## Pantry items

Butter, Eggs

## Before you start

### You will need

20cm square baking tin lined with baking paper ·  
Medium saucepan ·  
Oven tray lined with baking paper (optional)

### Ingredients

	8-10 people
butter*	150g
eggs*	3
chocolate brownie mix	1 packet (350g)
dark chocolate chunks	1 packet (150g)
mini white chocolate chips	1 packet (100g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	1710kJ (409Cal)	1750kJ (417Cal)
Protein (g)	5.2g	5.3g
Fat, total (g)	22.7g	23.1g
- saturated (g)	15.0g	15.3g
Carbohydrate (g)	45.2g	46.1g
- sugars (g)	39.6g	40.4g
Sodium (g)	177mg	181mg

### Allergens

For allergens and ingredient information, visit  
[HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)



## 1. Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Line a 20cm square baking tin with baking paper. Melt the **butter** in the microwave or in a saucepan.



## 2. Combine the ingredients

Crack the **eggs** into a large mixing bowl. Add the **chocolate brownie mix**, **dark chocolate chunks**, melted **butter** and a **pinch of salt**. Stir until well combined.



## 3. Bake the brownies

Pour the **brownie mixture** into the prepared baking tin and smooth the top with the back of a spoon. Bake until just firm to the touch but a little soft in the middle, **20-25 minutes**. Remove the **brownies** from the oven and allow to cool completely in the baking tin.

**TIP:** To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with some crumbs clinging. If you like your brownies more cakey and less fudgy, bake for an extra **5 minutes**.



## 4. Melt the white chocolate

Once the brownies have completely cooled, half-fill a medium saucepan with **water** and bring to a simmer over a medium-high heat. Place the **mini white chocolate chips** in a heatproof bowl that can fit over the saucepan of water. Place the bowl over the simmering water and stir the white chocolate until melted. Spoon the melted **white chocolate** into a resealable plastic bag.

**TIP:** The water should not be touching the bowl.



## 5. Decorate the brownies

Slice the **brownies** into squares and place on an oven tray or piece of baking paper (to catch any mess). Cut a very small hole in one corner of the plastic bag and **drizzle** the melted **white chocolate** over the brownies.



## 6. Serve up

Just before serving, place the brownies on a platter and drizzle with any remaining melted white chocolate.

**Enjoy!**