

Easter Recipes

How about trying out our Easter recipe ideas..

Cooking succulent lamb and herby potatoes together means the potatoes absorb all the lovely juices

Prep: 30 mins
Cook: 1 hr, 45 mins
Serves: 8



Garlic & herb roast lamb on boulangère potatoes

Ingredients

2kg leg of lamb
4 garlic cloves, sliced
few rosemary sprigs
few thyme sprigs
2kg large potato, such as King Edwards
2 onions, thinly sliced
600ml chicken stock
50g butter

Method

- 1 Heat oven to 190C/170C fan/gas 5. Cut small pockets into the skin and flesh of the lamb by piercing it with the point of a sharp knife. Stuff each pocket with a slice of garlic and a few leaves of rosemary, or scatter with thyme. Put in a roasting tin, season well with salt and freshly ground black pepper, then cover with foil.
- 2 Peel and thinly slice the potatoes, rinse under the cold tap and pile into a large ovenproof dish or roasting tin. Toss with the onions, remaining slices of garlic and a good scattering of herbs.
- 3 Heat the stock and butter together, then pour over the potatoes. Cover the dish with foil and bake in the oven with the lamb for 1 hr. Uncover, put the lamb on top of the potatoes and roast uncovered for 45 mins more. Allow the lamb to rest before carving, for about 15 mins. Leave the potatoes in the oven (covered, if starting to brown too much) until ready to serve.

... and for the Kids....

Packed with biscuits, sultanas, puffed rice and lots of chocolate, these refrigerator bars are ideal for a kids' party

Prep: 15 mins
Coo 5 mins
Makes: 16 - 20 chunks



Crispy chocolate fridge cake

Ingredients

300g dark chocolate, broken into chunks
100g butter, diced
140g golden syrup
1 tsp vanilla extract
200g biscuit, roughly chopped
100g sultana
85g Rice Krispies
100-140g mini eggs (optional)
50g white chocolate, melted

Method

- 1 Line a 20 x 30cm tin with baking parchment. Melt the chocolate, butter and golden syrup in a bowl set over a pan of simmering water, stirring occasionally, until smooth and glossy. Add the vanilla, biscuits, sultanas and Rice Krispies, and mix well until everything is coated.
- 2 Tip the mixture into the tin, then flatten it down with the back of a spoon. Press in some mini eggs, if using, and put in the fridge until set. When hard, drizzle all over with the melted white chocolate and set again before cutting into chunks.

