

Entrée (Preparation time 10min)

- Pre heat oven to 150c
- Place focaccia bread (1) in oven for 5-8 min or until hot

While bread is heating

- Arrange prosciutto slices (3) on a plate, scatter melon (4) and walnuts (5) on top of the prosciutto, drizzle with aged balsamic. (6)
- *Note: (leave oven on at 180c ready for lamb)*
- Enjoy bread and prosciutto plate with whipped buffalo ricotta (2)
- Note: if you intend on having mains straight after entrees, start lamb straight after removing bread

Main (Preparation and cooking time 40min)

For lamb

- Preheat oven to 180c
- Place lamb shoulder (7) on tray lined with baking paper, cook in preheated oven for 15 min
- Increase oven to 200c (*now is a good time to put the potato bake in the oven*) and cook the lamb for a further 10-15min or until the lamb is a golden color, remove from oven and let rest for 5min. (*note: turn oven down to 180c ready for crumble*)
- Squeeze the salsa Verde (9) out of the bag on to the lamb shoulder and spread over the top (alternatively serve on side)
- Heat gravy (8) on stove top in small pot (or in microwave)
- (*note: Turn off the oven and put the crumble straight in (first removing lid), this should warm the crumble up enough, ready in time for dessert, alternately use instructions below*)
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For potato bake

- remove lid from potato bake (10) and cook in oven at 200c for 10min-15min or until golden colour

For salad

- Place pumpkin (11) green beans (12) and parsley (15) in mixing bowl, using a spoon gently mix trying not to break down the pumpkin too much,
- add salad leaves (13,14) and dressing (18) then very gently mix
- arrange the salad on a flat plate or in a shallow bowl
- scatter sunflower seed (16) over salad
- crumble feta over top (17)

Dessert (Preparation and cooking time 15min)

- Pre heat oven to 200c
- Remove lid from apple crumble (19) and cover with foil, place in the oven for about 10-15min
- Spoon portions into bowls with a couple good dollops of the maple cream (20)
- Indulge and enjoy