

Marksman

SUMMER BRAISED LAMB

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DEVILLED CRAB BUNS

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BRAISED LAMB NECK, TOMATOES, OLIVES
BUTTERBEAN SALAD, ROCKET, GREEN SAUCE

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BUTTERMILK, CHERRIES, MILK CRUMB

—

dishpatch



Summer Braised Lamb

by Marksman

 **35 minutes**

 **Serves 2**

In the Box

- ① Braised lamb neck
- ② Milk bun
- ③ Chilli
- ④ White crab meat
- ⑤ Brown crab meat mayo
- ⑥ Pickled cucumbers
- ⑦ Butterbeans
- ⑧ Green sauce
- ⑨ Olive sauce
- ⑩ Picked herbs and rocket
- ⑪ Buttermilk cream
- ⑫ Cherries
- ⑬ Milk crumb

Three fresh and flavourful courses inspired by slow-paced summer days, centered around braised lamb neck spiked with green olives.

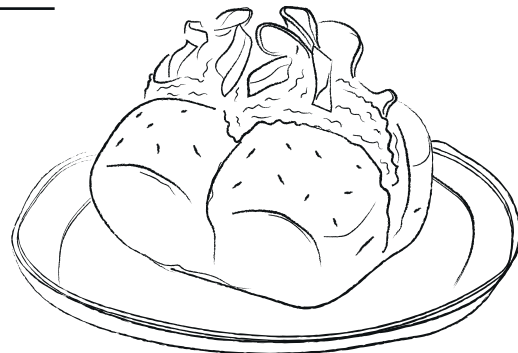
Give the instructions a read through to familiarise yourself with the process before you start.

Preheat the oven to 180°C/160°C fan.

1. Place lamb ① in an oven dish with a lid or cover with tin foil and place in the oven for 25-30 minutes.

2. Sear each side of the milk buns ② in a dry frying pan on a heat until browned. Place into the oven for 2-3 minutes to warm through.

3. Slice the chilli ③ into thin slices. Mix the white crab meat ④ and brown crab meat ⑤ into a bowl. Remove the buns from the oven and slice down the middle and spoon in the crab mixture. Garnish each crab bun with the pickled cucumbers ⑥ and chilli slices.



4. When the lamb has 5 minutes left, empty the butterbeans ⑦ into a mixing bowl and fold through the green sauce ⑧. Leave to one side.

5. When the lamb is ready, remove from the oven, and fold through the olive sauce ⑨.

6. To plate the meal, place a piece of lamb in a deep wide serving bowl. Decorate the plate with the onion and tomatoes and pour over the sauce from the oven dish.

7. Garnish the butterbean salad with the picked herbs and rocket ⑩. Serve this as the side dish in the middle of the table.

8. When ready for dessert, fill a bowl with warm water. Hold the bottom of the buttermilk cream ⑪ in the water for 10-15 seconds to loosen the mixture from the pot. Flip onto a plate, then gently remove the pot.

9. Spoon out the cherries ⑫ and their syrup on one side of the cream and sprinkle the crumb ⑬ on the other.

That's it, sit down and tuck in! Don't forget to share your creation with @thedishpatch @marksman_pub





Ingredients

White crab meat: white crab (**crustacean, mollusc**), lemon juice, olive oil

Brown crab meat mayo: brown crab meat (**crustacean, mollusc**), egg yolks, **mustard**, vinegar (**sulphites**), lemon juice, jalapeño, salt, tabasco sauce (**sulphites**)

Pickled cucumbers: cucumber, white wine vinegar (**sulphites**), sugar, dill

Chilli: green chilli, vinegar (**sulphites**)

Milk bun: flour (**gluten**), eggs, butter (**dairy**), milk (**dairy**)

Braised lamb neck and tomatoes: lamb neck, tomatoes, white wine (**sulphites**), onion, chicken stock, bay leaves, olive oil, garlic

Olive sauce: marinated green olives, jalapeño, white wine vinegar (**sulphites**), olive oil, wild fennel

Rocket

Butterbeans: butterbeans, salt

Green sauce: parsley, mint, tarragon, chervil, capers, garlic, **mustard**, white wine vinegar (**sulphites**), olive oil

Buttermilk set dessert: buttermilk (**dairy**), sugar, cream (**dairy**), milk (**dairy**), gelatine

Cherries: cherries, wild cherry syrup (sugar, bitter almonds (**tree nuts**), Luxardo)

Milk crumb: flour (**gluten**), milk powder (**dairy**), sugar, butter (**dairy**), salt

Allergens - Crustacean, mollusc, egg, mustard, sulphites, dairy, gluten, tree nuts

Made in a kitchen that handles all 14 allergens.

Storage - Keep the milk loaf in a cool, dry place and transfer all other components to fridge as soon as received. Ensure all chilled items are cold on arrival, do not eat if warm

Got a question? Email us at support@dishpatch.co.uk

Same time next week? Browse the rest of our menus at dishpatch.co.uk