

MARCUS' EASTER FRIDAY BOX INSTRUCTIONS

Bread & Butter

1. Remove the butter from the fridge for approximately 15 minutes to come to room temperature.
 2. Bake the bread at 180°C for 5 minutes, allow to cool slightly and carve. Butter to be served at room temperature.
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Starter: Lightly smoked chalk stream trout, tartare, Wye Valley asparagus, wasabi cream

1. Heat a heavy frying pan, brush the trout portions with olive oil and sear for 1 minute on one side.
 2. Spoon a little sauce in the centre of the plate and put the seared trout on top.
 3. Dress asparagus with olive oil and season with salt and pepper.
 4. Spoon the tartare on one side of the plate, asparagus on the other.
 5. Drain the pickled mouli discs and arrange over the tartare.
 6. Dress with herbs & flowers.
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Main: Rosemary and malt glazed lamb leg, aubergine, potato terrine, salsa verde

Lamb:

1. Pre-heat oven to 180°C.
2. Cut the bag and place lamb on a small baking tray with rosemary & a splash of olive oil (no need to salt). Roast in oven for 25-35 minutes until lightly golden. Probe to 40°C for pink. Remove from oven and brush with malt glaze. Return to oven and cook for a further 10 minutes, basting the lamb with the glaze twice during this time.
3. Remove from oven and allow to rest for around 15 minutes before carving.

Aubergine:

1. Turn down the oven to 150°C.
2. Place aubergine halves in oven for 15 minutes until warm.
3. Slice the spring onions finely on the angle and sprinkle over along with the mint leaves.

Terrine:

1. Add a small knob of butter to non-stick pan.
2. Cook terrine over medium heat for 2-3 minutes on each side until golden and crispy.
3. Put in the oven to finish warming with aubergine.
4. Season with sea salt before serving.

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Dessert: Sticky toffee carrot cake with caramel sauce and creme fraiche mousse

1. Remove cake and caramel sauce from fridge before serving the main course to allow it to come to room temperature.
2. The sponge and caramel sauce can both be popped in the microwave on full speed for 60 seconds, still in containers with the lid ajar.
3. Alternatively, place cakes on baking tray, cover with tin foil and reheat in oven at 150°C for 15 minutes. The caramel sauce can also be reheated in a saucepan by bringing up gently to the boil.
4. Serve with a scoop of creme fraiche mousse.

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4. Petit Fours: Lavender Frangipane Tarts

1. Reheat in oven at 150°C for 5 minutes until warm.

To view plating instructions please visit www.lakedistrictfarmers.co.uk/Marcuseaster