



GARLIC & ROSEMARY LAMB RUMP



a Masterclass in Meat...

- www.qguild.co.uk -



GARLIC & ROSEMARY LAMB RUMP

MARINATED IN GARDEN HERBS



GARLIC & ROSEMARY LAMB RUMP PREPARATION INSTRUCTIONS:

Trim lamb rumps into a square or rectangle, weighing around 190gms - 200gms each
Sprinkle a little salt and pepper over each one or use Versrtegen spicemix for steak
Cover in Verstegen French Garden marinade - 10% to weight of meat
Sprinkle a little dried rosemary on top
Dales packaging suggestion: '2 in a sealed tray sells really well'
Very simple and has proved immensely popular with many repeat purchases.

COOKING INSTRUCTIONS

BBQ:

Gently cook on a BBQ turning regularly for around 20 - 25 mins.

Oven:

Preheat fan oven to 180° degrees and cook for appx 25mins.

Leave to rest for 5 mins before serving with either a crunchy green salad or steamed seasonal greens and dauphinoise potatoes.

DALES *traditional butchers*

Dales Traditional Butchers Ltd

2 Market St, Kirkby Lonsdale

Contact: Mark Duckworth **e:** shop@dalesbutchers.co.uk **t:** 01524 271278

About the Q Guild

We represent the highest quality butchers and independent meat retailers in the UK. Our 120 members from Inverness to Cornwall, serve £5 million worth of outstanding meat and related products to over a quarter of a million discerning UK consumers every week. Our quality butchers are award winning, leading experts in their field. Quality, passion and craft skills run through their veins. The Q Guild brand is a seal of excellence.

- www.qguild.co.uk -