

# MH at Home.



## ENTREE

Shaw River buffalo mozzarella on crostini with pancetta granola, fresh basil and tomato anise jam.

## MAIN

Tuscan style spring lamb (12 hours lamb shanks) with spring mint sauce  
Confit new potatoes, spring tabouli - Mount Zero quinoa and freekeh, new season asparagus, zucchini, peas, yellow squash, mint parsley, lemon, feta and almonds.

## ADD A VEGETARIAN PACK

White asparagus tart, beetroot hummus, goats cheese and charred peach. Served with raw asparagus, sugar snap salad, toasted almonds, sundered tomatoes and white balsamic

## ADD A DESSERT PACK

Strawberry Fields Forever- Strawberry shortcake with fresh strawberries, strawberry whipped Neufchatel and strawberry chocolate.

## HEATING and PREPARATION:

- bring a medium to large sized pot of water to boil and turn down to a simmer
- carefully place the vacuum bag containing the lamb shank into the water. This can simmer slowly until you are ready to plate up, there is no need to worry about it being in the water too long.
- Pre prep for your second course by drizzling your spring vegetable tabouli with the salad dressing and give it a light toss. Place it on the table along with the mint sauce so its ready and waiting.

To get ready for your entree simply drain the Shaw River Mozzarella from its water and place on a serving plate. Next to the mozzarella, on the plate add the tomato anise jam, crostini and basil. Sprinkle the mozzarella with the pancetta granola. enjoy it as you would a small cheese board using the crostini as crackers.

Add the vacuum bag of confit potatoes into the same pot as the lamb shank. Just let it heat through slowly until you are ready for your second course.

Once you are hungry again cut open the bag of lamb shank and the other with the potatoes and arrange on your plate.

Enjoy your beautiful Spring lamb from Waubra Victoria with your spring vegetable tabouli, confit new potatoes, and fresh mint sauce made from Mitchell Harris Garden herb

**For the dessert** (strawberry fields forever) please drizzle your fresh strawberry coulis over your strawberry shortcake and enjoy it with your whipped strawberry Neufchatel

### For the vegetarian tart

- At 6:15pm Preheat your oven to 180 degrees celsius.
  - Once you are ready for your second course, place the tart into the preheated oven for 12 minutes.
- Enjoy it with your spring tabouli and fresh mint sauce made from Mitchell Harris Garden herbs

## Ingredients List:

**Mozzarella**- Milk, salt, citric acid

**Tomato anise jam**- tomato, star anise, garlic, onion, sugar, salt, pepper, basil, oil

**Crostini**- Olive oil, flour, water, yeast, salt

**Pancetta Granola**- oats, garlic powder, chilli. pumpkin seeds, maple syrup, pork, sunflower seed, salt, pepper, paprika, fennel, cumin, coriander, turmeric, clove, cardamon

**Lamb**- Garlic, onion, sage, love, rosemary, tomato, pepper, salt, garlic, wine, bay leaf, carrot, onion, celery

**Mint sauce**- Mint, olive oil, vinegar, capers, salt, sugar, pepper, parsley

**Potatoes**- Potato, sage, rosemary. sage, garlic, olive oil, salt , pepper

**Spring Tabouli**- Freekeh, quinoa, salt, pepper, squash, zucchini, peas, asparagus, mint, parsley, feta cheese, lemon, olive oil, peas, vinegar, mustard

**Dessert** (Strawberry field forever) - Flour, egg, maize, sugar, oil, vanilla, salt, baking powder, neufchâtel, cream, strawberry, white chocolate

**Vegetable tart**- Flour, butter, eggs, tahini, lemon, cumin, salt, pepper, asparagus, snow pea sprouts, sugar snaps, goats cheese, tomato, garlic, oregano, vinegar, honey, almonds