

Menu Planner

The Perfect Roast Dinner, page 250

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Chevre Stuffed Zucchini Flowers, page 44

Slow-Roast Lamb with Herb Crust, page 180

Green Beans with Olives and Garlic, page 112

Vegetable Tian, page 102

Cheat's Maple and Apple Tarte Tatin, page 252

Prep Plan

Day before

- Make Vegetable Tian, and store in the fridge – it can be served either hot or cold on the day.

On the day

- Make the flavourful Herb Crust for the lamb and store in the fridge.
- Mix up chevre stuffing, ready for zucchini flowers.
- Stuff zucchini flowers up to an hour before cooking.
- Measure and cut out pastry for Cheat's Maple and Apple Tarte Tatin, and store in baking paper in the fridge until ready to use.
- Three hours before you want to serve it, start preparing the lamb and potatoes.

Final preparations

- Cook the lamb for one hour, cover with Herb Crust and cook another 45 minutes.
- Prepare apples for dessert, and store in water with a squeeze of lemon juice, in the fridge until ready to use.
- Mix up Lemon Batter at least 20 minutes before using.
- Fold egg whites into Lemon Batter, and dunk flowers in one by one before cooking.
- Drain Chevre-Stuffed Zucchini Flowers and serve immediately.
- While lamb is resting prepare Green Beans with Olives and Garlic and serve with succulent Slow-Roast Lamb and Herb Crust and Vegetable Tian.
- Turn oven temperature up to 220°C and prepare Cheat's Maple and Apple Tarte Tatin, remembering it needs to sit for 30 minutes before serving with optional softly whipped cream or ice cream.