

Celebrate Mother's Day at home with a special dish from MeatMATTERS.com

Rather than taking your Mum out to lunch this year, why not spoil her with a delicious home cooked meal. MeatMATTERS.com has created a beautiful **Leg of lamb roasted with lavender and elderflower with rose butter carrots** dish just for Mother's Day.



Using ingredients such as rosemary, lavender flowers and elderflower cordial to season the lamb, this dish will make your mouth water as it cooks and is well worth the wait.!

Serve with steamed carrots with rose flavoured butter and seasonal vegetables to guarantee this recipe will impress.

Celebrating Mother's Day is a special moment and what better way to mark the occasion then being creative in the kitchen and inviting all your loved ones over for a fabulous dinner.

For more special recipe ideas, look no further than MeatMATTERS.com.

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LEG OF LAMB ROASTED WITH LAVENDER AND ELDERFLOWER WITH ROSE BUTTER CARROTS

Serves 4-6

Takes about 2 hours

1	Lean leg of lamb
5	Sprigs of edible lavender leaves or rosemary
2	Stems edible lavender flowers
60ml (5tbsp)	Elderflower cordial

Seasoning

50g (2oz)	Butter
Petals (20)	Scented edible Rose petals (approx one garden rose)
225g (8oz)	Small carrots, peeled

Preheat oven to Gas 4-5, 180°C, 350°F.

Place a large piece of foil into a large roasting tin and place lamb leg onto the foil.

Spike into joint and place around and under the joint the lavender leaves and flowers.

Season the joint and pour over the elderflower cordial. Loosely wrap the foil up around the joint so that the cordial laps around the base of the joint (but don't totally cover it – leave the top open and exposed). Baste occasionally during roasting.

Roast for 25 minutes per 450g/½kg (1lb) plus 25 minutes for medium cook.

Meanwhile make the Rose Petal Butter: Take the butter and place on a piece of foil and squeeze it into a long sausage shape.

Remove the small white marking at the base of the petal, as this is bitter. Place the petals around the butter. Wrap and leave in the fridge for the flavours to develop (this can be made the night before if you wish).

Steam the carrots and serve topped with a thick slice of rose butter. (You can eat the petals if you wish or discard and just rely on the 'perfume' flavour created.)

Allow the joint to rest for 10 minutes before carving and serve in thick slices with vegetables and drizzled with 'flowery' meat juices.