

win

Name 2 recipes which you can find on any of your favourite Lamb Brand products.

1. _____
2. _____

Name: _____ Mob: _____ Email: _____



WIN 1 LUXURIOUS
WEEKEND BREAK
at the Grand Hotel Excelsior, Floriana



Simply send 3 empty Lamb Brand packets and answer the question above. The answers will be drawn on Easter Monday 21st April 2014. The first name drawn will win 2 nights for two persons on bed & breakfast basis. The second name drawn will win this beautiful stainless steel cutlery set.

Are you a facebook user? Like our page, post 3 recipe titles found on any Lamb Brand product and get in the chance to win too.

Fill in all the above, cut and send it together with 3 empty Lamb Brand packets to:
"Lamb Brand Easter Cooking" 30, New Street Qormi - QRM 2127.
Terms & Conditions Apply.



facebook figolli competition

Upload your **Easter Figolla** photo on **Lamb Brand Facebook Page** and win great prizes!

**WE HAVE 10 GIFTS TO
GIVE AWAY EVERY WEEK!**

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cook & exchange
gift scheme

Collect the proof of purchase on all Lamb Brand products and exchange with great gifts!



Exchange the Lamb Brand proof of purchase or **packets*** with these lovely gifts from
C. Cini Mfg Ltd, 30 New Street, Qormi. Opening hours are from Monday to Friday from 8.30am till 1.00pm.
Customer Care: 21444324 / 99454324. Email: info@ccini.com *Both old and new packets are exchangeable.



Exchange this token to an equivalent of 10 packets

Terms and conditions: The free 10 tokens can only be exchanged once. It is not redeemable for any other objects and is not available in conjunction with any other offers.



what are you cooking this
Easter?



March / April 2014



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Facebook

let us be your kitchen partner!

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STUFFED LUMACONI BAKE



Serves 4-5



Ready in 90 minutes

You will need:

Lamb Brand Table Salt to taste
Lamb Brand Ground Black Pepper to taste
Lumaconi 500g
Besciamella 500ml
Mozzarella 250g, cut in cubes
Eggs 2
Minced Meat 1 kg
Onion 1, finely chopped
Tomato Pulp 1 can
Milk 1 cup
Grated Cheese 1 cup
Chicken Cube 1
Tomato Paste 1 tbsp

All you have to do:

Pour a little olive oil onto a baking dish and place lumaconi near each other, with their opening facing upwards. Place a cube of mozzarella in each lumacona. For the sauce, sauté the onions, add minced meat of your choice and cook well. Add the tomato pulp and keep cooking. In a bowl combine the tomato paste some water and the crumbled chicken cube. Add to pan, season with salt and pepper and simmer for around 15 to 20 minutes.

Pour the cooked minced meat tomato sauce over the lumaconi. Whisk the eggs, milk and half a cup of the grated cheese together with the besciamella and spread over the lumaconi to cover with white sauce. Sprinkle the remaining grated cheese over the white sauce and bake in a preheated oven at 180°C for 45 to 60 minutes.



SPLIT PEA & VEGETABLE SOUP



Serves 4



Ready in 120 minutes

You will need:

Lamb Brand Green Split Peas 225g, washed
Lamb Brand Table Salt to taste
Lamb Brand Ground Black Pepper to taste
Bacon 110g, tiny chopped
Butter 75g
Vegetable Stock 3 Pints
Celery Sticks 2, chopped
Carrot 1, chopped
Onion 1, chopped
Small Turnip ½, chopped
Swede ½, chopped

All you have to do:

In a large cooking pot, melt the butter, then cook the bacon and onion for 5 minutes. Add the rest of the vegetables and stir in well with the butter mixture. Keep stirring over low heat until the edges get a little colour. Pour in the vegetable stock and add the washed split peas. Cover, bring to boil and then simmer for 1 ½ hours stirring occasionally or until the peas are tender.

Puree the soup to the consistency you like with a blender or liquidiser. Taste and season with salt and pepper if needed. Serve the soup hot and garnish with some croutons.



MEAT ROULADE



Serves 6



Ready in 150 minutes

You will need:

Lamb Brand Couscous 200g
Lamb Brand Breadcrumbs 75g
Lamb Brand Chickpeas 50g
Lamb Brand Sultanas 50g
Lamb Brand Blanched Almonds 50g, roasted
Lamb Brand Oat Flakes 50g
Lamb Brand Rosemary 1 tsp
Lamb Brand Parsley 1 tsp
Lamb Brand Table Salt to taste
Lamb Brand Ground Black Pepper to taste
Minced Beef 800g
Minced Pork 400g
Streaky Bacon 200g
Egg 1
Onion 1, finely chopped
Carrot 1, finely chopped

All you have to do:

Soak the chickpeas for a minimum of 5 hours or overnight, changing the water from time to time, if possible. Rinse, add to a small saucepan, cover the chickpeas with water and bring to the boil. Simmer gently till tender; drain them and let cool. In a bowl mix the minced beef and pork, add egg, breadcrumbs, oat flakes, onion, carrot, rosemary, parsley, salt and pepper and combine together. Form mixture into a roll and cover with bacon. Wrap well with foil and bake in a preheated 180°C, for about 1½ hours.

Prepare the couscous according to packet instructions and when cool, add sultanas, chickpeas and roasted almonds. Serve the meat roulade on a bed of couscous and chickpeas. The meat roulade would taste better if prepared a day before and stored in the refrigerator. You can serve this dish either warm or cold.



Visit our webpage
www.lambbrand.eu/recipes
and explore 3 minute videos with
easy step by step methods!

You will need:

Lamb Brand Brown Sugar 300g
Lamb Brand Pure Ground Almonds 300g
Lamb Brand Roasted Hazelnuts 200g, crushed
Lamb Brand Aunties Mix Flour 150g
Lamb Brand Self Raising Flour 150g
Lamb Brand Mixed Spice 1 tsp
Lamb Brand Cinnamon 1 tsp
Lamb Brand Ground Cloves ½ tsp
Orange Flower Water (ilma zahar) 2 tbsp
Honey 2 tbsp
Oil 2 tsp
Lemon Peel 1, grated
Orange Peel 1, grated
Cocoa Powder 1 tsp
Water some

All you have to do:

Sift the flour and add the oil. Mix together all the dry ingredients and then add to the flour and oil mixture. Make a well-shaped hole in the mixture and pour in the orange flower water and gradually add the water to make the dough. On a floured surface, roll the dough with a rolling pin leaving it 10mm thick and cut in rectangular shapes approx 10 x 6cm. Flour the baking tray so that the 'kwarežimal' won't stick with the tray.

Place the rectangular shaped dough on the floured baking tray and cook into a preheated 180°C oven for 20 to 25 minutes. Once ready spread each piece with honey and sprinkle the crushed hazelnuts.

You will need:

Lamb Brand Self Raising Flour 50g
Lamb Brand Brown Sugar 50g
Lamb Brand Pure Ground Almonds 25g
Strawberry Yoghurt 85g
Butter 2 tbsp, melted & extra for greasing the cups
Honey 2 tsp, plus extra for drizzling
Egg 1
Pistachios 1 tbsp, roughly chopped
Bicarbonate of soda ¼ tsp

All you have to do:

Butter two large coffee cups, then line the bottoms with a circle of non-stick paper. Add 1 teaspoon of honey to the bottom of each cup. Heat oven to 180°C. Mix the dry ingredients in a large bowl, squashing any lumps of sugar with your fingers. Beat the egg, butter and yoghurt together, then stir into the dry mix until smooth.

Spoon the mix into the cups, place them on a baking tray and bake for 20 minutes until risen and golden. Test if they are ready by inserting a skewer, it should come out clean. Loosen the edge of each pudding with a round-bladed knife, then up-turn them onto serving plates. Drizzle over a little more honey and sprinkle with pistachios. Serve with a scoop of ice cream if desired.

WARM HONEY CUP PUDDING



Makes 2



Ready in 20 minutes



FIGOLLA



Makes 6



Ready in 90 minutes

