



cook & exchange gift scheme

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



...and more gifts arriving soon!

Exchange this token when exchanging 50 points or more (50+10 FREE).

10 Free points

The free 10 tokens can only be exchanged once.

Exchange the proof of purchase found on all new packets or collect the whole packet featuring the old logo with these lovely gifts from Nature Line Ltd., 30 New Street, Qormi or from your local store or supermarket.



Gifts will be exchanged till stock lasts. Terms & Conditions apply.



figolla bake competition!

Send us a photo of your **baked figolla** through a Facebook private message and **win great prizes!** The 30 photos with the most likes will be the lucky winners!



Find us on Facebook

RECIPES - COMPETITIONS - TIPS - OFFERS - PROMOTIONS - TV
www.fb.com/lambbrand



toghma BNINA

the source for
homemade taste!

www.toghmaBNINA.com.mt



Fil-*kċina magħkom*
ghall-*aktar minn 80* sena

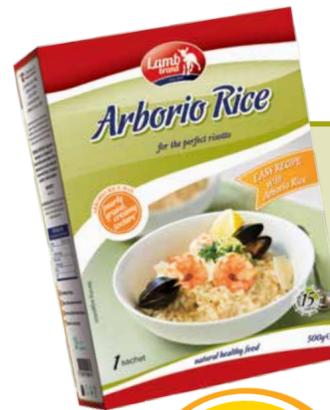


Għamel il-figolla
irbah

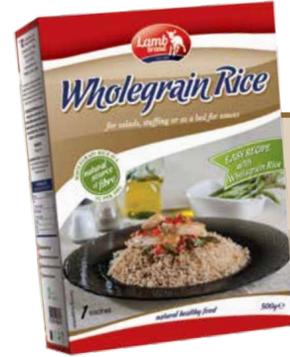
Lamb Brand Rice range is now available!

Long Grain Rice is about four or five times as long as it is wide and makes a perfect accompaniment to any dish. It is carefully selected and of the finest quality.

Parboiled Rice has been partially boiled in the husk. The three basic steps of parboiling are soaking, steaming and drying. Thanks to this special process apart that reduces cooking time, it stores nutrients, including thiamine and makes white parboiled rice up to 80% nutritionally similar to wholegrain rice.



Arborio Rice is short and oval shaped, it has a pearly white exterior, which surely makes a tasty and lovely creamy risotto thanks to its starchy characteristic. Its grains are well-shelled and so they absorb many flavours and mix well with other ingredients.



Wholegrain Rice also known as brown rice is produced when only the outermost layer of the grain is removed. Wholegrain rice is naturally a good source of fibre and low in saturated fat and salt, supporting a well-balanced diet. It provides magnesium and phosphorus which are essential for facilitating the body's use of energy and for forming strong bones.



Basmati Rice has been cultivated in India for thousands of years. The name Basmati means 'Fragrant' due to the highly scented aroma released during cooking. The light and fluffy grains of basmati rice are much longer, having a subtle flavour and naturally white colour.

double value!

Exchange the proof of purchase on all new Lamb Brand Rice for double points during April 2015.

collect the **HELLO** juices caps and exchange

40 caps
or
20 caps + €5
for a cooler bag

4 caps for 1 glass
20 caps for 6 glasses

HELLO Apple nectar
HELLO Cranberry

HELLO 15ltr

Offer available until stock lasts. Terms & Conditions apply.

Traditional Figolla



Makes 4
Approx 60 minutes

The figolla is a Maltese traditional dessert for the Easter period. Even though they are normally prepared during Lent, these are not eaten before Easter Sunday. It is thought that this tradition dates back to the 16th Century, precisely in the times of the Knights of St. John. The name was derived from the Italian word 'figura' that means shape.

YOU WILL NEED:

For Dough:

Lamb Brand Self-raising Flour 800g
Lamb Brand Castor Sugar 300g
Margarine 300g
Eggs 4
Vanilla Powder 1 tsp
Lemon Zest grated
Salt pinch

For Filling:

Lamb Brand Pure or Substitute Ground Almonds 270g
Lamb Brand Castor Sugar 170g
Lamb Brand Icing Sugar 100g
Egg 1
Lemon Zest 1 tsp, grated
Vanilla Powder 1 tsp

For Decoration:

Lamb Brand Icing Sugar 400g
Chocolate Eggs 4
Egg Whites 2
Lemon Juice ½, freshly squeezed

ALL YOU HAVE TO DO IS:

For Dough:

Sieve the flour in a bowl and mix the flour, sugar, margarine and lemon zest together, then add the eggs and mix until a smooth dough is obtained, if need be add some water.

For Filling:

Mix all ingredients together until a smooth paste is obtained.

To do the Figolla:

Roll the dough on a floured surface with a rolling pin, cut two shapes of the figolla and spread the filling on top of one of the dough leaving a tiny margin. Cover this with the second dough shape and press the edges together. Cook in a preheated oven at 170°C for about 20 minutes.

For Decoration:

Beat the egg whites in a bowl and add lemon juice. Then add the sieved icing sugar to the egg mixture until a smooth icing is obtained. Pour a drop or two of your preferred food colouring and mix until the desired colour is obtained. Spread on the baked figolla, decorate with different coloured icing and chocolate eggs.



Crustless Quinoa Quiche



Makes 30cm Quiche Pan
Ready in 100 minutes

Make it naughty, add some tasty cheese and bacon pieces. This quiche is a great way to introduce quinoa into your or your family's diet, because you don't even notice. Ideal for dinner, brunch or lunch!

YOU WILL NEED:

Lamb Brand White Quinoa 100g
Lamb Brand Table Salt to taste
Lamb Brand Ground Black Pepper to taste
Cherry Tomatoes 250g, halved
Vegetable Stock 240ml
Greek Yoghurt 170g
Spinach 50g, cut into thin strips
Parmesan Cheese 50g, grated
Eggs 6
Mushrooms 4, thinly sliced
Garlic Cloves 2, minced
Onion 1, finely chopped
Oil for cooking

ALL YOU HAVE TO DO:

Preheat the oven to 180°C and grease a quiche pan with butter or oil. Rinse the quinoa, add to a saucepan and then cover with the stock. Bring the stock to the boil and then reduce to a simmer and cook until all of the stock has been absorbed and the quinoa is cooked.

While the quinoa is cooking, add some oil to a frying pan and sauté the onions and garlic until soft and fragrant. Add the spinach and mushrooms and stir until the spinach has just wilted. Set aside to cool.

Whisk the eggs with the Greek yoghurt until frothy. Add the spinach mixture, parmesan cheese, cooked quinoa, salt and pepper and mix until well combined. Pour the mixture into the greased quiche pan. Carefully place the cherry tomatoes seed side up all over the top of the quiche and place it in the oven. Cook for approximately 30-45 minutes until golden.



Seafood Risotto



Serves 4 to 6
Ready in 50 minutes

This seafood risotto is a great dish to make! If you fancy something extra special, this dish will send you up to the moon.

YOU WILL NEED:

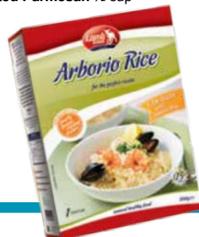
Lamb Brand Arborio Rice 500g
Lamb Brand Garlic Powder 1 tsp
Lamb Brand Table Salt to taste
Lamb Brand Ground Black Pepper to taste
Seafood Stock 1500ml
Assorted Mediterranean Shellfish and Seafood 900g
Onions 3, finely chopped
Green Onions 3 tbsp, chopped
Fresh Parsley 2 tbsp, finely chopped
Olive Oil 2 tbsp
Butter 1 tbsp
Double Cream ½ cup
Fresh Grated Parmesan ½ cup

ALL YOU HAVE TO DO:

In a large sauce-pan, heat olive oil over medium heat, add the onions and cook for 2-3 minutes. Season with garlic powder, salt and pepper and cook for a further 5-10 minutes until the onions are sautéed.

Add the rice and cook for about 2 minutes mixing well, then add stock and bring mixture to a boil, reduce the heat to medium and simmer for about 6 minutes stirring occasionally.

Clean the shellfish, trim and dice the seafood and season with salt and pepper, add to pan and cook for 6 minutes. Stir in the butter, cream, cheese and green onions. Simmer for 2 minutes, stirring constantly. Remove from heat and spoon the risotto in the centre of each shallow bowl. Garnish with parsley and serve immediately.



This recipe can be found on the **Lamb Brand Rice** recipe leaflet, ask your grocer or supermarket for a copy or download from our website.



le Koccole Délice

Le Koccole Délice is a range of products for cats, which combines the maintenance of general well-being to palatability. The nutritional system Wellness and Goodies promotes the protective systems of the body of cats and at the same time it maintains a high palatability in the products, in order to encourage their spontaneous consumption. Le Koccole Délice Wellness and Goodies range is available in 6 different flavours.



Trade Enquiries: Natureline Ltd. 21444324

kids recipe

no cook PLAY DOUGH



This no cook play dough recipe, is ideal to do as a cooking activity with your kids. Play dough is a fun, clay like substance that kids love! It is very easy to make, and provides hours of fun for your little ones!

YOU WILL NEED:

Lamb Brand Plain Flour 4 cups
Lamb Brand Table Salt 1½ cups
Rayner's Food Colouring (any colour) few drops
Sunflower Oil 2 to 4 tbsp
Water 1 cup

ALL YOU HAVE TO DO IS:

Pour water into a large mixing bowl and add a few drops of food colouring and stir well. Add the flour and salt and start mixing to blend the ingredients together. Add the oil. Oil is the secret to keep this "no cooking required" recipe soft! If you don't add enough oil, the mix will be very crumbly. Knead the ingredients together until a soft dough is formed.

Storage Conditions: Simply roll the dough into balls and keep in plastic bags or a plastic container.

BUY ANY 3 PACKETS OF LAMB BRAND CHE PASTA AND GET 1 FREE



Exchange this token for your free packet of Lamb Brand Che Pasta when purchasing another 3.

Valid till end of April 2015.

Terms & Conditions apply.

Home made Pizza has never been so easy

RECOMMENDED RETAIL PRICE €1.68

RECOMMENDED RETAIL PRICE €1.98

Le MERIDIEN

New Pan Asian night every Friday at the Scirocco Restaurant.

WIN 1 LUXURIOUS WEEKEND BREAK

at Le Meridien St. Julians Hotel & Spa or this eco wooden serving set from Bow & Ribbon

Simply send 3 empty Lamb Brand packets and answer the question on the right. The answers will be drawn on Easter Monday 6th April 2015. The first name drawn will win 2 nights for two persons on bed & breakfast basis. The second name drawn will win this eco wooden serving 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 form, cut and send it together with 3 empty Lamb Brand packets to: "Lamb Brand Easter Cooking" 30, New Street Qormi - QRM 2127.



Win

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

1. _____

2. _____

Name: _____

Email: _____

Mobile: _____