



cook & exchange gift scheme

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



Exchange proof of purchase or packets* with these gifts from C. Cini Mfg. Ltd., 30 New Street, Qormi. *Both old and new packets are exchangeable. Terms and conditions apply. t: 2144 4324 | m: 9945 4324 | e: info@ccini.com

win 2 luxurious Weekend Breaks at the Grand Hotel Excelsior, Floriana

Simply send 3 empty Lamb Brand packets and answer the question below. The first 2 correct answers drawn up on Easter Monday, 1st of April 2013 - no this is not an April fool joke, will win one of 2 weekend breaks each.



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 as well.

Terms & Conditions Apply.

Name: _____ Tel / Mob N^o.: _____

Email: _____

Name 3 recipes which you can find on any of your favourite Lamb Brand products.

1. _____
2. _____
3. _____

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.

traditional easter sweets KWAREŻIMAL & FIGOLLA



KWAREŻIMAL makes 25 portions | ready in 45 minutes

You will need:

For Kwareżimal:

Lamb Brand Aunties Mix Flour 150g
Lamb Brand Self Raising Flour 150g
Lamb Brand Brown Sugar 300g
Lamb Brand Pure / Substitute Ground Almonds 300g
Lamb Brand Mixed Spice 1 tsp
Lamb Brand Cinnamon 1 tsp
Lamb Brand Ground Cloves ½ tsp
Oil 2 tsp
Cocoa Powder 1 tsp
Orange Flower Water (ilma żahar) 2 tbsp
Lemon Peel 1, grated
Orange Peel 1, grated
Some Water

For Decoration:

Lamb Brand Roasted Hazelnuts 200g, crushed
Honey 2 tbsp



All you have to do:

For Kwareżimal:

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 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 'Kwareżimal' 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.

For Decoration:

Once ready spread with honey and sprinkle crushed roasted hazelnuts.

FIGOLLA makes 4 | ready in 60 minutes

You will need:

For Dough:

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

For Filling:

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

For Decoration:

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

All you have to do:

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

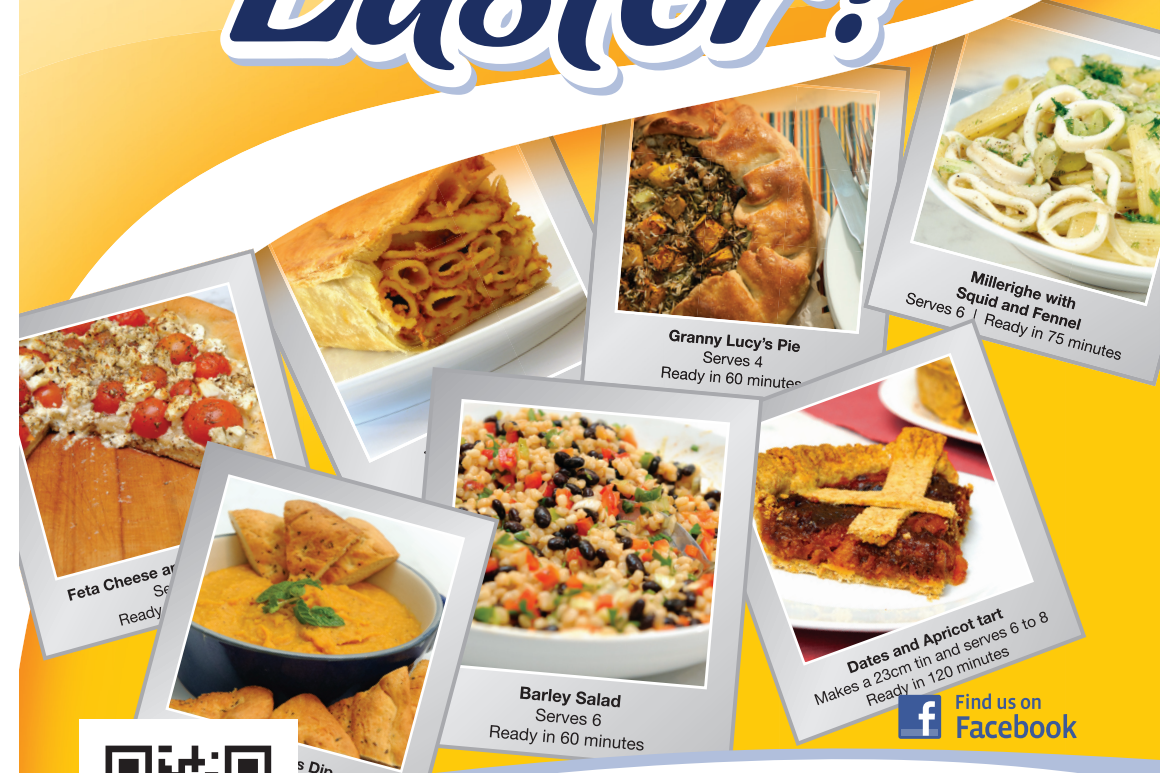
For Filling: Mix all ingredients together until a smooth paste is obtained.

To do the Figolla: Roll the dough on a floured surface with a rolling pin, cut the shape of a lamb and spread the filling on top of the dough. Then cover with another identical shape and cook in a preheated oven 170°C for about 20 minutes.

For Decoration: Add lemon juice to the beaten eggs, then add the sieved icing sugar and mix until a smooth paste 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 and decorate by placing the chocolate egg and making different patterns with other icing colours.



what are you cooking this Easter?



let us be your kitchen partner!

www.lambbrand.eu

www.fb.com/lambbrand

starter

Serves 4 Ready in 100 minutes

RED KIDNEY BEAN SOUP



You will need:

Lamb Brand Kidney Beans 200g
Lamb Brand Che Pasta Penne Rigate 200g
Lamb Brand Cooking Salt to taste
Lamb Brand Ground Black Pepper to taste
Pancetta 200g
Tomato Pulp 400g
Onion 1 large, chopped
Celery Sticks 3
Chicken Stock 700ml
Vegetable Oil 2 tbsp

All you have to do:

Soak beans for a minimum of 5 hours or overnight, changing the water from time to time, if possible. Rinse, add to small saucepan, cover the beans with water and bring to the boil. Simmer the beans gently till tender, drain them and let cool.

Heat oil in a pan and cook the onion until sautéed add the pancetta and cook for about 3 minutes, add celery and cook again, then add tomato pulp, salt and pepper, red kidney beans and stock and bring to the boil. Add the pasta and let it cook for about 12 minutes and serve while still hot.

main dish

Serves 6 Ready in 150 minutes

MEAT LOAF



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 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 or press into a loaf tin 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. It would taste better if meatloaf is prepared the day before and let cool in the refrigerator. You can serve either warm or cold. Serve the meat loaf on a bed of couscous and chickpeas. You can also serve with some side salad and potato croquettes. Visit our website for more sides and salad ideas.

dessert

makes a 40cm ring Ready in 120 minutes

ALMOND & WALNUT EASTER RING



You will need:

Lamb Brand Blanched Almonds 100g, finely chopped
Lamb Brand Walnut Halves 75g, finely chopped
Lamb Brand Castor Sugar 100g
Lamb Brand Icing Sugar 100g
Lamb Brand Baking Powder 1½ tsp
Lamb Brand Auntie's Mix Flour 450g, for dusting
Lamb Brand Ground Mixed Spice 1 tsp
Lamb Brand Fine Salt pinch
Marzipan 150g, coarsely chopped
Cream Cheese (or ricotta) 225g
Egg 1
Skimmed Milk 100ml (for brushing)
Sunflower Oil 100ml

All you have to do:

For Dough:

Place the soft cheese in a bowl, add the egg and mix with a fork or a hand whisk until smooth. Stir in the milk, oil and mix well, sift the flour, salt and baking powder in a separate bowl. Stir in the castor sugar and then add

the soft cheese mixture. Mix well with your hands until the mixture forms a soft dough. Knead the dough on a floured surface until smooth, then roll out to a 28x50 cm rectangle.

For Filling:

Place almonds, walnuts, marzipan and mixed spice in a bowl and mix well, breaking up any clumps of marzipan. Then sprinkle all over the dough, leaving a 1cm border around the edge. Brush the edge with a little milk and roll up, lift onto the baking sheet and shape into a ring, overlapping the ends. Slit along the top in zigzag lines and brush all over with milk. Bake in a preheated 180°C oven for 30-35 minutes (until golden brown). Allow to cool completely before decorating.

For Decoration:

Sift the icing sugar into a bowl then gradually add 2-3 tsp cold water to make a smooth icing that just falls from the spoon, drizzle the icing over the ring and sprinkle with the reserved almonds. Leave to set for 15 minutes before serving.

FOLLOW THIS MOUTH WATERING MENU, OR ELSE
VISIT OUR WEBSITE FOR MANY MORE RECIPE IDEAS.



www.lambbrand.eu