

CRUNCH TIME

Scary Party / Spooky Snacks



Serve Information: 1 Dip, 4 Grose Fingers, 4 Cauldron Cups



INGREDIENTS – WITCH HAT DIP:

500g Spreadable cream cheese
100g Mayonnaise
200g Shredded tasty cheese
100g Poppy seeds
1 Carrot, thinly sliced
100g Water crackers

EQUIPMENT:

Round serving plate for Witch Hat Dip
Large bowl
Several spoons
Spatulas
Chopping board
Sharp knife
2 – 4 melon ballers
Scissors
Damp paper towels
4 toothpicks
Serving plate for Grose Fingers
Jug for apple juice
Serving tray for Cauldron Cups



INGREDIENTS – GROSE FINGERS:

4 Cheerios, skin removed
1 Tortilla wrap (if dry, soften the wrap between damp paper towels)
Tomato sauce in squeeze bottle



INGREDIENTS – CAULDRON CUPS:

4 Large red apples, with tops cut off
600ml Apple juice
4 Cinnamon sticks
4 Star anise
12 Whole cloves



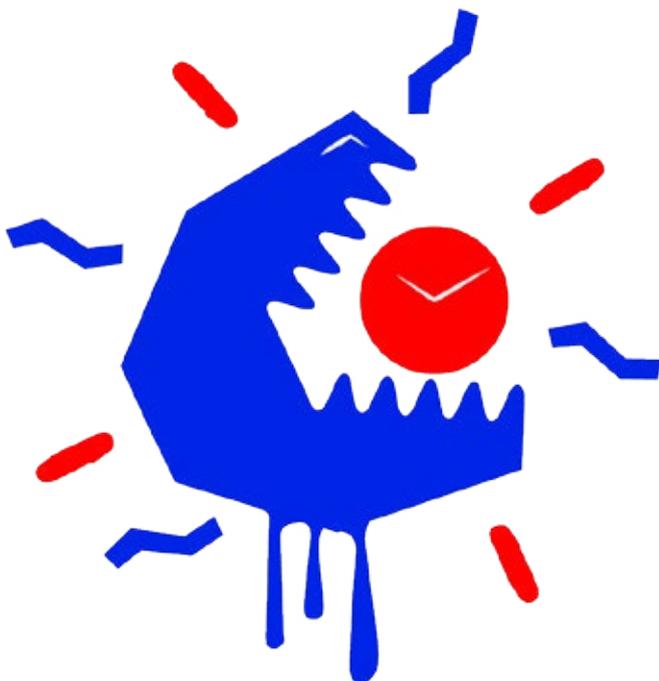
METHOD:

1. Preheat oven to 180°C
2. Use a sharp knife to stab eight holes in the meat
3. Insert the pieces of garlic and rosemary in the holes
4. Crush remaining garlic. Zest the lemon
5. Mix the crushed garlic, rosemary leaves, lemon zest and half the olive oil together.
Season the lamb with salt and pepper and brush the marinade over the lamb
6. Place the potatoes in the roasting dish
7. Place the lamb on the roasting rack sitting inside the roasting dish
8. Roast in the oven for one hour for medium-rare or longer to your liking
9. Remove roast from oven (take "prepared earlier" roast from oven). Carefully transfer the lamb and potatoes to a serving tray and cover loosely with foil and set aside to rest
10. To make the gravy, place the roasting pan over a medium heat on the stove. Add the flour to the lamb juices and cook, scraping the base of the pan to dislodge any bits that have cooked onto it
11. Gradually stir in the stock until well combined and bring to the boil. Simmer until the sauce thickens
12. Pour "prepared earlier" gravy into a gravy jug and serve on the side

ADDITIONAL NOTES:

Peel and cut potatoes

1 "prepared earlier" roast lamb and potatoes



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