

# PREPARATION INSTRUCTIONS

## 1<sup>ST</sup> COURSE

### HERB DE PROVENCE CRUSTED GOAT CHEESE

(BOXES 1 & 2)

- Preheat oven to 400°F
- Remove lid from Box-1 and place in oven for 3-4 minutes
- Dress salad from Box-2 with house dressing from Container-A
- Plate goat cheese and salad as per photos and video from website
- Drizzle with balsamic reduction from Container-B

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## 2<sup>ND</sup> COURSE

### RACK OF LAMB

(BOXES 3L & 4)

- Preheat oven to 400°F
- Remove lid from Box-3L, brush dijon mustard from Container-C on lamb and sprinkle herb bread crumb from Container-D on the mustard covered lamb
- Place Box-3L in oven for 18-22 minutes for medium-rare to medium lamb
- You may adjust the timing to your liking for more or less well done lamb
- Remove lid from Box-4 and place in oven for 8-10 minutes or until hot
- Cut lamb chops between bones as shown in video from website
- Plate vegetables, scalloped potatoes, and lamb as per photos and video from website.
- Heat lamb jus from Container-E in microwave for 1-2 minutes or until hot.
- Serve lamb jus from container-E on the side or pour over the lamb

\*Be sure to time your components so they are finished at the same time\*

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## 3<sup>RD</sup> COURSE

### CLAFOUTIS AUX FRUITS ROUGES

(BOX 5)

- Plate Clafoutis from Container-F
  - Garnish as you wish with raspberry coulis and whip cream from Container-G and Container-J
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