



Let's Celebrate Easter

Recipes from NEFF Australia
and Gewürzhaus



Let's Celebrate Easter

Put together a grand Easter feast this year - the teams from NEFF and Gewürzhaus have joined culinary forces to bring you a delicious selection of traditional and modern recipes that will be loved by all. Whether you're celebrating the occurrence as part of your culture or you just want to expand your cooking repertoire, we hope you'll find some inspiration to make the most out of this occasion. You'll find additional notes in each recipe with baking tips and suggested equipment to get the best results.

Happy cooking!

Gewürzhaus (pron. Ge-vertz-house) has more than 350 single-origin spices, herbs, salts, peppers, teas and sugars from around the world and mills over 100 exclusive small-batch blends. Gewürzhaus spices are 100% natural and preservative free, made from whole ingredients, ensuring freshness and the highest quality. Since 2010, the company has inspired and nurtured cooking at home with twelve interactive, self-scoop stores across Melbourne, Sydney, Adelaide and Canberra.

Learn more about Gewürzhaus [here](#).

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).



Contents

Sweet

Vegan Hot Cross Buns	5
Chocolate Crinkle Sprinkle Cookies	6
Hot Cross Bun Spiced Carrot & Walnut Cake	7
Triple Chocolate Easter Muffins	8
Vanilla Spiced Baked Rice Pudding with Orange Compote	9
Hot Cross Bun Spiced Baklava with Easter Bun Tea Syrup	10

Savoury

Leek and Bacon Quiche	13
Baked Flathead Fillet with Fennel Tomatoes and Garlic Bread	15
Spanish Crumbed Fish with Green Bean Cous Cous and Red Pepper Sauce	16
Crunchy Crackling Pork Roast with Rhubarb Relish	18
Slow Cooked Chimichurri Lamb with Lemon & Garlic	19

Sweet Recipes



Vegan Hot Cross Buns



Easy



Serves:
6



Prep Time:
25 mins +
proving
Cook Time:
2 hrs

Ingredients

200ml oat milk, lukewarm
100ml water, lukewarm
2 tsp dried yeast
3 1/2 cups bread flour
1 tsp salt
3 tsp **Gewürzhaus Hot Cross Bun Spice**
1/3 cup caster sugar
1 cup sultanas
1/3 cup canola oil

For the cross:

1/2 cup plain flour
Water for mixing

For the glaze:

2 tbsp apricot jam, warmed

How to Cook

1. Combine oat milk, water, and yeast in a bowl. Mix well, then allow to stand for 5 minutes, until the mixture begins to foam. Place the flour, salt, spice, sugar, and sultanas into a large bowl and make a well in the centre. Add the oil and oat milk mixture and mix well to form a dough.
2. Turn onto a lightly floured surface and knead the dough for 8 to 10 minutes or until smooth and elastic. Shape the dough into a ball and place it into a lightly greased bowl.
3. Cover with a tea towel and let it rest in a warm place for 1 to 1.5 hours. or until doubled in size. For **NEFF ovens**, select **Dough Prove 1** and prove in the oven for 40 to 45 minutes. Punch the dough down and knead on a lightly floured surface. Divide the dough into 16 pieces.
4. Knead each piece to form a round shape then place it onto a tray that has been lined with baking paper. Allow room for the rolls to spread. Place the tray into the oven and prove again for 25 to 30 minutes.
5. While the hot cross buns are proving, make the batter for the crosses. Mix the flour with enough water to form a paste. Place the mixture into a piping bag until needed.
6. Remove the tray from the oven and wipe out any excess water from the base of the oven before preheating the oven to 230°C (or **NEFF Bread Baking** function to 190°C). Pipe a cross onto each bun then cook on shelf position 3 for 20 to 25 minutes or until golden brown.
7. Cool on a wire rack before glazing with the apricot jam and serving.

NEFF OVEN FEATURE:
Dough Proving and Bread Baking



Chocolate Crinkle Sprinkle Cookies



Easy



Makes:
25 cookies



Prep Time:
10 mins
Cook Time:
10 mins

Ingredients

1/3 cup **Gewürzhaus Vanilla Bean Sugar**
1/3 cup sprinkles
2 1/2 cups almond meal
1 cup white sugar
2 tbs **Gewürzhaus Double Dutch Cocoa Powder**
3 egg whites
1 tsp vanilla extract
150g milk chocolate melts (optional)

How to Cook

1. Preheat the oven to 160°C fan forced (or **NEFF CircoTherm®** function at 160°C) and line a large baking tray with a silicon baking mat.
2. In a small bowl, add the Vanilla Bean Sugar and sprinkles. Set aside.
3. In a large mixing bowl, combine almond meal, white sugar, and Double Dutch Cocoa Powder. Add in the egg whites and the vanilla extract. Stir with a wooden spoon until mixture is evenly combined and forms a soft, slightly sticky dough.
4. Scoop out a walnut-sized amount of cookie dough and roll into a smooth ball using the palms of your hands. Roll the ball in the Vanilla Bean Sugar and sprinkles prepared earlier and place it on the lined baking tray. Repeat the process with the remaining dough.
5. With the help of a teaspoon, gently press down on each cookie ball to slightly flatten it.
6. Bake the cookies for 10 minutes, then transfer to a wire rack to cool for 10 minutes.
7. For extra chocolatey goodness, melt 150g of milk chocolate buttons over a double boiler (or in microwave). Add a teaspoon of melted chocolate in the centre of each baked cookie and let it cool.

NEFF OVEN FEATURE:
CircoTherm®

COOKING TIPS:
make more in less time by doubling the batch and baking the cookies using the CircoTerm®. This function ensures uniform cooking results, even when baking on multiple levels. For best results, use shelf positions 1 & 3 or 2 & 4



Hot Cross Bun Spiced Carrot Cake



Medium



Serves:
8-10



Prep Time:
20 mins

Cook Time:
30-40 mins

Ingredients

2 cups plain flour
1/2 tsp bicarb soda
1 tsp baking powder
1/4 tsp salt
3 tsp **Gewürzhaus Hot Cross Bun Spice**
4 eggs
2 cups caster sugar
1 1/2 cups light olive oil
1 tsp vanilla extract
3 cups (300g) grated carrot
1 cup (100g) crushed walnuts

For the icing:

750g cream cheese, softened
1 cup icing sugar, sifted
Candied carrot peel & crushed walnuts, to decorate (optional)

How to Cook

1. Preheat the oven to 170°C fan forced (or **NEFF CircoTherm®** function at 160°C) and grease 2 x 20cm round baking pans. Set aside.
2. In a small bowl, sift together the flour, baking soda, baking powder, salt and Hot Cross Bun Spice. Set aside.
3. In a separate large bowl, whisk together the eggs and sugar until pale and fluffy. Add the olive oil and vanilla extract and continue whisking until combined.
4. Sift in the flour mixture and mix well. Next, add the grated carrots and crushed walnuts and give it one last stir.
5. Distribute the cake batter evenly between the two cake tins.
6. Bake them in the middle rack of the oven for 30-40 minutes or until cooked through.
7. Remove the cakes from the oven and let them cool in the baking pans for 10 minutes, then transfer them to a cooling rack before icing.
8. Whisk the softened cream cheese with sifted icing sugar until soft and fluffy.
9. Place the bottom cake layer on your chosen cake plate or stand.
10. Spread half of the icing mixture onto the cake. Then, place the next cake layer on top of it and spread the remaining icing mixture over it.
11. Decorate the cake to your liking with crushed walnuts, candied carrot peel or edible flowers.

NEFF OVEN FEATURE:
CircoTherm®

COOKING TIP:
Prepare the Carrot Cake and the Cookies together and save time thanks to the unique NEFF CircoTherm® technology without any intermingling of flavour.



Triple Chocolate Easter Muffins



Easy



Makes:
12



Prep Time:
20 mins

Cook Time:
30 mins

Ingredients

1 1/2 cups plain flour
1 1/4 tsp bicarb soda
3/4 cup caster sugar
1/2 cup **Gewürzhaus Double Dutch Cocoa**
1/2 tsp salt
2 eggs
1 cup milk
1/2 cup vegetable oil
1 tsp vanilla extract
100g dark chocolate, chopped
100g milk chocolate, chopped
100g white chocolate, chopped
12 strawberries
100g white chocolate, chopped, extra
Orange colouring, suitable for chocolate
Mild oil or butter for greasing

How to Cook

1. Preheat the oven to 210°C (or **NEFF CircoTherm®** function to 175°C) Grease 12 large muffin silicon cases with some oil or butter.
2. In a large bowl, sift together the flour, bicarbonate of soda, sugar, cocoa, and salt. Set aside.
3. In a separate bowl whisk the eggs, milk, oil, and vanilla together. Add the egg mixture to the dry ingredients and mix until just combined - do not overmix. Stir through the chopped chocolate.
4. Spoon mixture into prepared muffin tins. middle shelf (or **NEFF oven shelf level 2**) for 25 minutes, or until a skewer inserted into the middle comes out clean. Allow cooling.
5. While the muffins are cooking, melt the extra white chocolate in a small saucepan over low heat (or Induction level 2). Add orange colouring and stir to combine. Dip the strawberries in the chocolate and allow them to set on a piece of baking paper. Drizzle leftover chocolate over the strawberries to make them look like carrots.
6. Serve muffins topped with a decorated strawberry.

NEFF OVEN FEATURE:
CircoRoasting®
Induction or gas cooktop



Vanilla Spiced Baked Rice Pudding with Orange Compote



Easy



Serves:
6



Prep Time:
10 mins

Cook Time:
2 hrs

Ingredients

1/2 cup Arborio rice
1/2 cup caster sugar
2 tsp **Gewürzhaus Masala Chai Sugar**
2 tsp vanilla essence
1/4tsp salt
1L milk

For the orange compote:

3 oranges
1/4 cup caster sugar
Pinch of **Gewürzhaus Saffron Stigmas**

How to Cook

1. Preheat oven to 150°C (or **NEFF CircoTherm®** function to 140°C). Grease a 1.5-litre shallow oven-proof dish.
2. Place the rice in the dish. Add sugar, Masala Chai Sugar, vanilla, salt, and milk. Mix to combine. Place dish on the middle shelf (or **NEFF oven shelf level 2**). Cook uncovered for 2 hours. Stir rice after 1 hour of cooking time.
3. While the rice is baking, make the orange compote. In a small saucepan, add the juice of one orange. Peel and cut the remaining two oranges into slices, place them in a bowl and set aside. Reserve one strip of orange peel. Add sugar, saffron and one strip of orange peel to the saucepan. Stir over moderate heat (or **induction 6**) and simmer for 10 minutes. Allow the syrup to cool for 5 minutes, then pour over orange slices. Keep refrigerated until ready to serve.
4. Spoon rice pudding into serving bowls, and top each serving with two slices of orange and some of the syrup.

NEFF OVEN FEATURE:
CircoRoasting®, Induction or gas cooktop

COOKING TIP:
Rice pudding doesn't need to be covered when cooking and it is normal for it to form a skin on the top. It can be served hot, warm, or cold.



Hot Cross Bun Spiced Baklava with Easter Bun Tea Syrup



Medium



Serves:
12-20



Prep Time:
25 mins

Cook Time:
60 mins

Rest Time:
30 mins

Ingredients

For the Baklava:

1 pkt filo pastry sheets
400g whole walnuts
100g whole almonds
5 tsp **Gewürzhaus Hot Cross Bun Spice**
2 tbs caster sugar
250g unsalted butter or ghee, melted

For the Syrup:

2 cups of water
2 cups of sugar
2 tbs **Gewürzhaus Easter Bun Tea**
2 **Gewürzhaus Cinnamon Quills**
1 large strip of orange peel

How to Cook

1. Take packet of filo pastry out of fridge and allow to come to room temperature while you prepare your Easter Bun Syrup.
2. In a medium pot add your water, sugar, Easter Bun Tea, cinnamon quills and orange peel. Stir together for sugar to dissolve and place on medium heat. Simmer gently for 10-12 minutes. Take off heat, strain syrup and allow to cool while preparing your baklava.

Note: Syrup can be made the day before and stored in the fridge until needed.

3. Prepare your nut filling by chopping nuts finely until they resemble coarse breadcrumbs (this can be done in a food processor).
4. Add chopped nuts to a bowl and add Hot Cross Bun spice and sugar. Mix thoroughly to combine. Set aside.
5. Place butter (or ghee) in a small pot and melt over low heat.
6. Preheat the oven to 180°C (or **NEFF CircoTherm®** function at 180°C) and grease a 35cm x 24 cm baking pan.
7. Open packet of filo pastry, unfold and place as a stack on your bench. Position your baking tray on top of the stack of pastry and cut away any pastry surrounding the bottom of the tray. Set the pastry scraps aside, they will be used shortly. Your remaining filo sheets are now cut to the exact size of your baking tray.

Recipe continued on the next page.



HOT CROSS BUN SPICED BAKLAVA WITH EASTER BUN TEA SYRUP

8. Take your pastry scraps/offcuts, gently separate them and blitz in food processor or shred into pieces by hand. Set aside.
9. Take a sheet of the filo pastry and place at the bottom of your greased baking tray. Using a pastry brush, brush sheet gently with melted butter. Place the next filo sheet on top. Brush with more melted butter. Repeat until you have used up 10 filo sheets, brushing melted butter in between each one.
10. Cover the remaining pastry sheets with a towel so they don't dry out.
11. Next, sprinkle your shredded pastry offcuts over filo base. Spread out evenly and drizzle with a little melted butter.
12. Next add your spiced nut mixture. Spread nut mixture evenly to cover entire filo base layer and gently pat down. Drizzle with a little melted butter.
13. Place remaining filo sheets as a stack on top of nut mixture. Using a sharp knife cut into your desired baklava portions (squares, diamonds etc). Be sure to cut carefully all the way down to the bottom layer of filo.
14. Drizzle remaining melted butter through the cut marks of your baklava.
Tip: Before placing baklava in oven, sprinkle a few drops of water on top layer of baklava using your fingertips. This creates a steaming action and prevents the filo pastry from burning too quickly.
15. Place Baklava in the oven on the middle rack and bake for 15 mins. Drop temperature to 150°C and bake for a further 45 mins until is gloriously golden. If using a NEFF oven, use **CircoTherm®** at 180°C for the entire cooking time and place baklava on **shelf 3**.
16. Take baklava out of oven and pour cooled Easter Bun Syrup over baklava, especially into the cutmarks. Allow baklava to rest and absorb syrup for 30 mins before serving.

NEFF OVEN FEATURE:
Use CircoTherm®

COOKING TIPS:
There is no need to pre-heat the oven when using the patented NEFF CircoTherm® technology.

Savoury Recipes



Leek and Bacon Quiche



Medium



Serves:
6-8



Prep Time:
20 mins

Rest Time:
30 mins

Cook Time:
50 mins

Ingredients

For the pastry:

1 1/2 cup plain flour (250g)
1 tbsp **Gewürzhaus
Everyday Eggs Blend**
125g butter, chilled
1 egg, lightly beaten

For the filling:

3 rashers of middle bacon,
rind removed, diced
1 large leek, trimmed
5 eggs
2/3 cup cream
1/2 cup shaved parmesan
3 tbsp **Gewürzhaus
Everyday Eggs Blend**
Small handful of pinenuts
(optional)

This recipe suits a 25cm
pie dish.

How to Cook

1. To make the pastry, chop the butter into small cubes and add it to a mixing bowl along with the flour and 1 tbsp of Everyday Eggs Blend.
 2. Using your hands, rub the butter into the flour mixture until the texture resembles that of breadcrumbs. A food processor can also be used for this.
 3. Add 1 beaten egg and stir through until dough starts to form. If the mix is feeling too dry, add 1-2 tbsp of cold water. Place the dough onto a work surface and gently knead until smooth. Shape into a disc and refrigerate for at least 30 mins.
 4. Once the dough has rested, heat the oven to 190°C and grease the pie dish.
 5. Lightly dust a work surface with flour and roll the pastry out into large circle, approximately 3mm thick.
 6. Gently transfer the pastry into the pie dish, taking care to tuck it into the corners. Leave a little overhang past the edge of the dish to allow for shrinkage, then trim off any excess around the outside.
- Tip:** keep the scraps to repair any accidental cracks that occur during baking.
7. Prick the base several times with a fork, then bake for 20 mins until pale golden.

Recipe continued on the next page.

LEEK AND BACON QUICHE



8. While the pastry is baking, make the quiche filling. Start off by lightly frying the bacon in a pan until it starts to brown. Halve the leek lengthways and slice it finely. Add it to the pan and sauté until softened. Then set aside to cool slightly.
9. In a mixing bowl, lightly whisk together the eggs and cream. Add the Everyday Eggs Blend and shaved parmesan.
10. To assemble, add the bacon/leek mixture over the pastry base, pour over the egg mixture, making sure to distribute it evenly.
11. Sprinkle pine nuts over the top and return to the oven for 30 mins until the top is golden and just set.



COOKING TIP:

Pastry can be baked in advance and stored in an airtight container. Serve hot or cooled.



Baked Flathead Fillets

with Fennel, Tomato, and Garlic Bread



Easy



Serves:

4



Prep Time:
10 mins

Cook Time:
35 mins

Ingredients

1 fennel bulb, thinly sliced
400g mixed cherry tomatoes
2 tbsp **Gewürzhaus Venetian Gondola Spice**
1/4 cup olive oil
Salt and pepper, to taste

For the garlic bread:

3 tbsp butter, softened
1 tsp **Gewürzhaus Garlic Salt**
8 slices of ciabatta bread
4 flathead fillets
1 tbsp fresh dill, chopped

How to Cook

1. Preheat oven to 220°C (or **NEFF CircoRoasting®** to 180°C).
2. In a baking dish, toss together the fennel, tomatoes, Venetian Gondola Spice, and olive oil. Season with salt and pepper. Place dish on lower shelf (or **NEFF oven shelf level 3**) and cook for 20 minutes or until the fennel has lightly caramelised and the tomatoes have softened.
3. In the meantime, make the garlic bread. Combine the butter and Garlic Salt, then spread the mixture on each side of the ciabatta slices.
4. Remove the baking dish from the oven and add the fish and bread. Alternate a slice of bread and a flathead fillet until all are used up, gently pushing them into the fennel and tomato mixture. Return the baking dish to the oven and continue cooking for 15-20 minutes, or until the fish is cooked through and the garlic bread is lightly golden. Sprinkle with dill and serve.

NEFF OVEN FEATURE:
CircoRoasting®

COOKING TIP:
This recipe can be easily doubled to
serve more people.



Spanish Crumbed Fish

with Green Bean Cous Cous and Red Pepper Sauce



Medium



Serves:
6-8



Prep Time:
20 mins
Rest Time:
30 mins
Cook Time:
20 mins

Ingredients

For the crumbed fish:

4 white fish fillets (e.g. Rockling, Snapper, Barramundi)
1/3 cup olive oil
2 tsp **Gewürzhaus Spanish Skewer & BBQ Spice**
1 clove garlic
200g panko breadcrumbs
Handful of chopped parsley

For the red pepper cous cous salad:

500g whole fresh green beans
5 long sweet red peppers
1 1/2 cups pearl cous cous
2 cups vegetable stock
2 tsp **Gewürzhaus Spanish Skewer & BBQ Spice**
1/3 cup olive oil
Salt, to taste
Fresh parsley, roughly chopped
Lemon wedges to serve

How to Cook

1. Make the fish marinade by mixing olive oil, Spanish Skewer Spice and garlic in a large bowl and coat the fish fillets with it. Set aside.
 2. Preheat the oven to 180°C (or **NEFF CircoTherm®** to 180°C) and line a baking tray with a baking mat.
 3. Place the green beans in a steamer and steam for 8-10 minutes until just tender. Drain and set aside.
 4. In the meantime, place the red peppers on a hot grill pan, turning every now and then, until the outer skin has blackened. Transfer them to a bowl and cover with a plate. This will cause the peppers to 'sweat' making it easier to peel the charred skin off. After 5-10 minutes, peel the peppers and set 2 aside.
- Tip:** Have a little bowl of water handy to dip your fingertips into when peeling your peppers. The charred outer skin can get quite sticky.
5. To make the red pepper sauce, add the remaining 3 red peppers, olive oil and 1 tsp Spanish Skewer Spice to a blender and blitz into a smooth sauce. Season to taste and set aside.

Recipe continued on the next page.



SPANISH CRUMBED FISH WITH GREEN BEAN COUS COUS AND RED PEPPER SAUCE

6. To prepare the cous cous, add vegetable stock and 1/2 tsp Spanish Skewer Spice to a pot. Let it come to a boil, add your pearl cous cous and then reduce to a simmer, stirring occasionally. Cook for about 10 minutes or until all stock has been absorbed.
7. Assemble the salad by tossing the cous cous, green beans, chopped red peppers reserved earlier, and red pepper sauce in a large bowl. Stir to combine and season with salt to taste. Transfer to platter, sprinkle with parsley, drizzle with a little extra virgin olive oil and serve it with lemon wedges.
8. Next, combine breadcrumbs, finely chopped parsley, and 1/2 tsp of Spanish Skewer Spice in a small bowl. Lay out the mixture in a shallow tray and coat the marinated fish on both sides with it. Transfer them onto a lined baking tray and drizzle them with olive oil.
9. Bake for approximately 20 minutes or until the fish is golden and cooked through. Serve alongside couscous salad with lemon wedges.

NEFF OVEN FEATURE:
CircoTherm®

COOKING TIPS:
Steam the green beans to perfection in the NEFF FullSteam oven to retain the nutrients and flavour of fresh produce.

Use the NEFF Grill setting for perfectly grilled peppers, avoiding the doubling up of appliances such as barbecue or a grill plate.



Crunchy Crackling Roast Pork

with Rhubarb Relish



Easy



Serves:
8-10



Prep Time:
10 mins +
resting

Cook Time:
2 hrs

Ingredients

For the roast pork:

1 2kg rolled and scored pork
loin roast

2 tsp olive oil

3 to 4 tsp **Gewürzhaus**
Crunchy Pork Crackling Rub

For the rhubarb:

1 tbsp olive oil

1 red onion, finely chopped

2 tsp finely chopped ginger

1 tsp **Gewürzhaus Ground**
Cumin

1 tsp **Gewürzhaus Ground**
Coriander

1 tsp **Gewürzhaus Mustard**
Seeds

1/3 cup dried cranberries

3/4 cup caster sugar

3/4 cup red wine vinegar

450g rhubarb, cut into
2cm pieces

Grated rind of 1 orange

How to Cook

1. Rub the pork skin with the olive oil then rub the spice all over the pork skin ensuring the mix gets into the scored cuts. Refrigerate uncovered for 3-4 hours, or overnight if possible.
2. Preheat the oven to 220°C (or use **NEFF Bread Baking** function with **Medium Steam** at 220°C).
3. Line the universal tray with a baking mat and place the wire rack on top. Place the pork onto the rack and cook on lower shelf (or **NEFF oven shelf position 3**) for 20 minutes.
4. Lower the temperature to 180°C (or change the **NEFF oven function to CircoTherm® 160°C**). Bake for a further 1 hour and 15 minutes or until cooked through. Allow resting for 15 minutes before slicing and serving.
5. Whilst the pork is roasting, heat a large saucepan over medium heat (or **induction level 5**). Add the oil, onion, ginger, and spices. Cook, stirring constantly, for 2 to 3 minutes or until fragrant. Reduce the heat (or **induction level 4**) and stir in the remaining ingredients. Cook for 14-16 minutes, stirring occasionally until the rhubarb has softened & broken down. Allow cooling. Serve with roast pork.

NEFF OVEN FEATURE:
Bread Baking CircoTherm® and VarioSteam. If using the Multi Point Meat Probe set the temperature to 71°C

COOKING TIP:
Leftover relish can be stored in an airtight jar in the refrigerator. The relish can also be served with a cheese platter.



Slow Cooked Chimichurri Lamb

with Lemon & Garlic



Medium



Serves:
4-6



Prep Time:
30 mins +
marinating
Cook Time:
4 hrs

Ingredients

For the marinade:

1/3 cup olive oil
3 tbsp **Gewürzhaus Chimichurri**
2 cloves garlic, finely grated
Zest of an unwaxed lemon
Juice of a lemon
2 tsp salt

For the lamb:

1.8kg Lamb Shoulder
1 whole garlic bulb, cut in half across the middle
1/3 cup of water

For the potatoes:

12 baby potatoes, peeled
1/4 cup olive oil
1 tbsp **Gewürzhaus Chimichurri**
1 tsp **Gewürzhaus Sweet Paprika**
1 tsp salt

How to Cook

1. To make the marinade, add 1/3 cup olive oil, Chimichurri, garlic, lemon zest and juice, and salt to a large bowl. Mix to combine.
2. Prepare the lamb. Poke 10 small incisions into the meat with the point of a sharp knife, then rub the marinade all over it. Marinate for at least 30 mins before cooking or preferably overnight.
3. When ready to cook, let the lamb come to room temperature for about 30 mins before placing in the oven. Preheat the oven to 170° (or **NEFF CircoTherm®** to 150°C).
4. Prepare the potatoes by peeling them and scoring with a sharp knife in the shape of an x, careful not to cut the whole way through.
5. Make the potatoes seasoning. In a mixing bowl, combine olive oil, Chimichurri, Sweet Paprika and salt. Pour over the potatoes and set aside.
6. Prepare your roasting tray. Firstly, line the tray with 2 long pieces of foil, the first one going length wise and the next one going width wise, forming a cross shape. Each piece should overhang past the tray on each side by about 20cm.
*If your roasting tray is very long, you may need two pieces of foil side by side to cover the base of the tray.

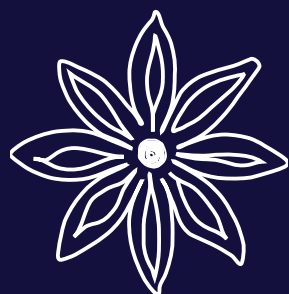
Recipe continued on the next page.

SLOW COOKED CHIMICHURRI LAMB WITH LEMON & GARLIC



7. Repeat the same process with the baking paper layering in a cross pattern on top of the foil.
8. Scatter the potatoes on top of the baking paper along with the halved garlic bulbs.
9. Place your marinated lamb on top and distribute 1/3 cup of water around the potatoes.
10. Take the overhanging layers of baking paper and gently tuck in the lamb, wrapping it as close as possible. Next wrap the baking paper parcel with the layers of overhanging foil to form an airtight seal. Place the lamb in the oven and cook for 3 1/2 hours.
11. After 3 1/2 hours take the tray out of the oven and carefully open the parcel. Remove the potatoes and return the lamb, uncovered, to the oven for a further 30 minutes to crisp up.
12. Serve on platter surrounded by the roast potatoes and drizzle juices from pan over the top.

NEFF OVEN FEATURE:
CircoTherm®



If you've had a chance to try any of these scrumptious Easter recipes, we would love to see your take on them! Simply tag both Gewürzhaus and NEFF on your favorite social media platform so we can cheer you on and admire your culinary creations.

Let's celebrate Easter together in style and share the joy of delicious food!

www.gewurzhaus.com.au



www.neff.com.au

