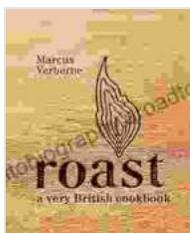


Roast: The British Cookbook That Will Make You Salivate

Traditional British roasts are a thing of beauty. They're hearty, comforting, and always a crowd-pleaser. But if you're not sure how to cook a roast dinner, don't worry! Our new cookbook, Roast, has everything you need to know to create a perfect roast every time.

This cookbook is packed with 70 delicious roast recipes, from classic beef and lamb roasts to more adventurous options like venison and pheasant. We've also included all the essential side dishes, like Yorkshire pudding, roast potatoes, and stuffing. And if you're looking for something a little different, we've got a chapter on vegetarian and vegan roasts too.

But Roast is more than just a cookbook. It's also a celebration of British food culture. We've included a fascinating history of the roast dinner, as well as profiles of some of the best butchers and farmers in the UK. So whether you're a seasoned pro or a complete novice, Roast is the perfect cookbook for you.



Roast: a very British cookbook by Marcus Verberne

★★★★☆ 4.2 out of 5

Language : English

File size : 256802 KB

Text-to-Speech : Enabled

Word Wise : Enabled

Print length : 320 pages

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Here's a sneak peek at some of the delicious recipes you'll find in Roast:

Roast Beef with Yorkshire Pudding



This is the classic British roast dinner, and it's hard to beat. Our recipe for roast beef is simple to follow, and the results are always delicious. The beef is cooked to perfection, and the Yorkshire pudding is light and fluffy.

Ingredients

- 1.5kg beef roasting joint
- 1 tbsp olive oil

- 1 onion, peeled and chopped
- 2 carrots, peeled and chopped
- 2 sticks celery, chopped
- 1 tbsp plain flour
- 1 beef stock cube
- 500ml water
- For the Yorkshire pudding:
 - 100g plain flour
 - 2 eggs
 - 250ml milk

Instructions

1. Preheat the oven to 180°C (160°C fan/gas 4).
2. Heat the olive oil in a large roasting tin and brown the beef all over.
3. Add the onion, carrots, and celery to the tin and cook for 5 minutes, until softened.
4. Sprinkle the flour over the vegetables and cook for 1 minute.
5. Add the beef stock cube and water to the tin and bring to the boil.
6. Reduce the heat to low, cover the tin with a lid, and cook for 2-2½ hours, or until the beef is tender.
7. While the beef is cooking, make the Yorkshire pudding. Whisk together the flour, eggs, and milk in a large bowl.

8. Remove the beef from the oven and increase the temperature to 220°C (200°C fan/gas 7).
9. Pour the Yorkshire pudding batter into a roasting tin lined with baking paper.
10. Cook for 20-25 minutes, until the Yorkshire pudding is golden brown and risen.
11. Serve the beef with the Yorkshire pudding and your favourite vegetables.

Roast Lamb with Mint Sauce



Roast lamb is another British classic, and it's perfect for a special occasion. Our recipe for roast lamb is simple to follow, and the results are always

delicious. The lamb is cooked to perfection, and the mint sauce is the perfect accompaniment.

Ingredients

- 1.5kg lamb leg joint
- 1 tbsp olive oil
- 1 onion, peeled and chopped
- 2 carrots, peeled and chopped
- 2 sticks celery, chopped
- 1 tbsp plain flour
- 1 lamb stock cube
- 500ml water
- For the mint sauce:
 - 1 bunch fresh mint, chopped
 - 1 tbsp white wine vinegar
 - 1 tbsp caster sugar

Instructions

1. Preheat the oven to 180°C (160°C fan/gas 4).
2. Heat the olive oil in a large roasting tin and brown the lamb all over.
3. Add the onion, carrots, and celery to the tin and cook for 5 minutes, until softened.
4. Sprinkle the flour over the vegetables and cook for 1 minute.

5. Add the lamb stock cube and water to the tin and bring to the boil.
6. Reduce the heat to low, cover the tin with a lid, and cook for 2-2½ hours, or until the lamb is tender.
7. While the lamb is cooking, make the mint sauce. Mix together the mint, vinegar, and sugar in a small bowl.
8. Remove the lamb from the oven and increase the temperature to 220°C (200°C fan/gas 7).
9. Pour the mint sauce over the lamb and cook for 15-20 minutes, or until the lamb is browned.
10. Serve the lamb with your favourite vegetables.

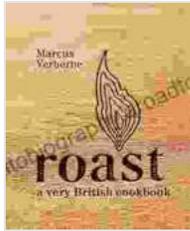
Roast Chicken with Roast Potatoes



Roast chicken is a simple but delicious dish, and it's perfect for a family meal. Our recipe for roast chicken is simple to follow, and the results are always delicious. The chicken is cooked to perfection, and the roast potatoes are crispy and golden brown.

Ingredients

- 1 whole chicken (1.5kg)
- 1 tbsp olive oil
- 1 onion, peeled and quartered
- 1 lemon, halved



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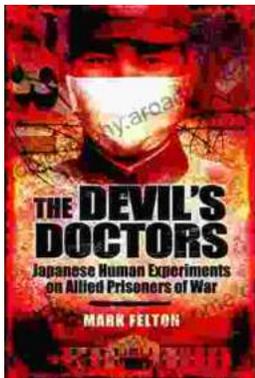
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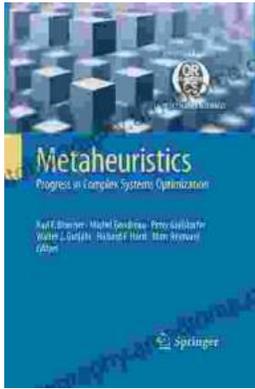
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