

## Instructions Years 10 – 12: Recipe

### **Lamb with rosemary, garlic and anchovies**

*This is a wonderful family dish, filling the kitchen with its aromas. Evolved from the British, French and Italian tastes, it should please every discerning palate.*

**1 leg of lamb**

**4-6 heads of garlic**

**10-12 anchovy fillets**

**Sprigs of fresh rosemary**

**1.3kg/3lb fairly waxy potatoes (Desiree or the like)**

**2 bay leaves, finely crushed**

**6 shallots, chopped**

**Salt and freshly ground pepper**

**Olive oil**

**300mL/½ pint warm stock or water**

**½ tsp tomato puree**

With a sharp little knife, pierce the lamb with little cuts into the fat and under the skin – about 20 cuts in all. Peel 3 cloves of garlic and cut into sharp little slivers. Insert into the cuts in the lamb. In the bone area, push a piece of garlic, an anchovy and a little sprig of rosemary between the bone and meat. Place the rest of the anchovies across the joint lattice-wise. Set aside in a cool place.

Peel the potatoes and slice quite thinly. Mix with the finely crushed bay leaves and the shallots. Season with salt and pepper. Grease your roasting dish well with olive oil. Arrange the potatoes on the bottom and drizzle over with more olive oil. Pour in just enough warm stock or water to cover the potatoes. Cook in a preheated oven at 200 degrees for 1-1 ½ hours.

Remove the lamb from the oven and place the lamb on top of the potatoes. Put back into the oven and continue cooking, allowing 15 minutes to each 450g/1lb of lamb plus 15 minutes extra. Cook at 230 degrees for the first 15 minutes, then turn down to 180 degrees for the remainder.

Meanwhile, peel the remaining garlic cloves, halve them and remove

Clear title outlines the purpose of the instructions

Short paragraph to provide extra comments from the chef

List of ingredients is in bold to separate from instructions

Comment from expert chef (eg. *Desiree or the like*)

Measurements and quantities listed

Method is separated into chronological steps according to stages of the ingredients being cooked

Use of third person and some use of second person (eg. *your*)

Use of verbs to start instructions (eg. *Peel, Remove*)

Connectives of sequence used to connect steps (eg. *Meanwhile*)

Active voice used (eg. *Remove the lamb from the oven*)

Steps written in

<p>any green shoots. Blanch in boiling water for 3 minutes, then drain.</p> <p>When the lamb is ready, transfer it with the potatoes to a warm carving dish. Allow to rest for 10 minutes while you put the blanched garlic, remaining stock and tomato puree into the roasting pan with any juices it may contain. Cook on top of the stove, covered, until the garlic is soft. Whizz the lot in a blender, then reheat and pour into a warm jug to serve with the lamb.</p>	<p>present tense</p> <p>Jargon used and not defined (eg. <i>tsp</i>, <i>lattice-wise</i>, <i>Blanch</i>, <i>blanched</i>)</p>
<p>From: Dickson Wright, C &amp; Paterson, J. (2000) <i>Two Fat Ladies Obsessions</i>, Sydney: Dealerfield Ltd, p. 154.</p>	