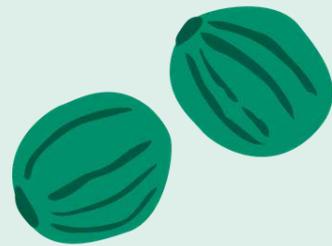


Greek **LAMB** **RUMP**



Ingredients

Lamb Rump (trimmed)

**Verstegen World Grill Greek
Passion Pure**

**Verstegen Lemon Coriander
Sauce Pure**

Wooden Skewers

Green Olives

**Garnish – Verstegen Decoration
Espagnol**

Method

Cut the lamb rump in to four equal slices, secure with a skewer and place an olive on the end.

Brush with Verstegen Greek Passion World Grill and sit on a bed of Verstegen Lemon Coriander Sauce.

Garnish with Verstegen Decoration Espagnol.

Oven cook 170°C for 25–35 minutes.



Verstegen adds that extra something.

