



**THE  
PACKHORSE INN**  
MOULTON

## MOTHER'S DAY SHARING ROAST

### WHAT YOU'LL NEED

- 4 Saucepans
- 1 Frying pan
- 2 Roasting trays
- 1 Yorkshire tray (or a muffin tray)
- A whisk and bowl for Yorkshire mix
- Your choice of cooking oil or fat

### CONTENTS

Please check you have all ingredients in the bag and store all items in your fridge, except item 11

- (1) Lemon posset mix
- (2) Potatoes
- (3) Pork belly
- (4) Garlic and herb oil
- (5) Focaccia
- (6) Pigs cheeks
- (7) Carrots
- (8) Red cabbage, Carrot purée, Gravy
- (9) Yorkshire pudding
- (10) Apple sauce
- (11) Crackling
- (12) Rhubarb compote
- (13) Doughnut
- (14) Crème pat
- (15) Rhubarb purée
- (16) Sugar
- (17) Chocolate dipping sauce (for the kids!)

Thank you for buying a Mother's Day Sharing Roast. All profits will be donated to the Chestnut Giving Tree to help put healthy, homecooked meals on the tables of local families in need during the pandemic. To read more about the Giving Tree and our not-for-profit initiatives, head to the Chestnut website:

[www.chestnutgroup.co.uk/giving-tree](http://www.chestnutgroup.co.uk/giving-tree)

Don't forget to tag us (@thepackhorseinn | @thethreeblackbirdsinn) - we'd love to see you in action and the finished product!  
#thepackhorseathome | #threeblackbirdsdesserts



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PACKHORSE INN**  
MOULTON

**MOTHER'S DAY SHARING ROAST  
INSTRUCTIONS**

**LEMON POSSET**

Place the bag of posset mix (1) in a bowl of warm water and leave for 5-10 mins until melted and loose. Cut a small whole in the corner of the bag, pour the mix into the desired serving bowl and set in the fridge for 2 hours.

**ROAST POTATOES**

Preheat your oven to 200C. Add your choice of oil or fat to your roasting tray about 1 cm deep and place in the oven for 6 minutes. Take the tray out of the oven and add the potatoes with herbs and garlic (2), season with salt and turn until they are coated. Cook for 40-60 minutes, turning every 20 minutes to your desired crispiness.

**PORK BELLY**

Remove the pork belly (3) from the fridge 30 minutes before cooking. Place the cut side on a tray to ensure crispiness of the crackling and roast for 25 minutes in the oven at 200C, turning after 15 minutes.

**BEETROOT WELLINGTON**

Place in the oven for 20 minutes at 200C and serve with roast garnish.

**FOCACCIA**

Take the focaccia (5) out of the packaging, place on a tray and drizzle with garlic and rosemary oil (4). Place in the oven at 200C for 4 minutes and enjoy! In the bag you also have butter to share.

**TO FINISH AND SERVE**

**PIGS CHEEKS**

Place the cheeks (6) in a pan and warm on the stove on a medium/low heat, moving regularly so they do not stick (8-10 minutes).

## WHOLE CARROTS

Pour the carrots (7) into a frying pan, add 200ml of water and warm on a medium heat until glazed (9-10 minutes).

## RED CABBAGE, CARROT PURÉE, GRAVY

Bring a large pan of water to the boil. Place the red cabbage (8), carrot purée (8) and gravy (8) in the water, sealed inside their bags. Heat through for 5-6 minutes. Carefully remove from the pan, using a pair of tongs. Snip the corner and pour into your choice of serving dish.

## YORKSHIRE PUDDINGS

Whilst plating your food, place the Yorkshire (9) in the oven for 5 minutes to warm though.

## APPLE SAUCE (served cold)

Open the bag (10) and pour the contents into a serving bowl.

## CRACKLING

Take out of the bag (11) and place on the table for sharing!

## NOW FOR DESSERT!

## LEMON POSSET

Take the lemon posset out of the fridge and top with rhubarb compote (12).

## DOUGHNUTS

Using a knife, make a small hole into the side of the doughnut, reaching the centre. Heat the doughnuts (13) for 5 minutes at 180C. Snip off the end of the piping bags and pipe a small amount of the rhubarb puree (15), then add the crème pât (14). Pour the sugar (16) into a bowl and roll the doughnuts until covered in sugar. For the kids, simply heat the chocolate sauce (17) in a microwave for 30 seconds or until hot. Serve as a dipping sauce.

## FUDGE

Simply serve!