

THE STING

Serves 6

1 envelope unflavoured gelatine
2 TBSP cold water
6 TBSP orange juice
1 cup white sugar
1/3 cup white Rum
2 TBSP Rye
2 egg whites
1 cup whipping cream

Soak gelatine in cold water for 5 minutes. Heat orange juice and add gelatine & stir until dissolved. Remove from heat. Stir in Rum & Rye. Refrigerate until thickened. Beat this until frothy (2-3 minutes) use hand beater not processor. Whip egg whites until stiff- Fold in orange mixture. Whip cream until stiff. Fold in cream. Cover and refrigerate. Decorate with Chocolate curls.

HONEY MUSTARD BBQ LAMB

Serves 6

5 to 7 lb leg of lamb boned and flattened
Juice of 1 lemon
3 TBSP Dijon mustard
1 clove garlic crushed
2 tsp rosemary
1 tsp salt
1/4 tsp black pepper
1/3 cup oil
1/4 cup honey

Combine all marinade ingredients.

Place lamb and marinade in a plastic bag and tie securely. Refrigerate overnight, turning often

BBQ lamb for 45 minutes. Approx 22 minutes per side on lit side of BBQ or for 1 hour on unlit side. Slice in thin cross slices.