

TIME YOUR BOX

A handy reference guide for your
LAND BOX cooking experience

45 minutes before eating, bring to room temp:

- Red Wine Dijon Vin.
- Rack of Lamb
- Cauliflower
- Olive & Citrus Oil
- Butter
- Resting Herbs
- Lamb Jus
- Chocolate Souffle Cake

preheat oven to 400°F

gather all entree ingredients

take salad out of bag and
chill plate.

5m:

remove pimento from
fridge

10m:

remove marinated
veg from fridge

15m:

season lamb, place
bread in oven

heat pan, sear and
baste lamb

20m

place lamb in
105-110°F oven

rest lamb

25m

remove browned bread

toss & plate salad

plate cauliflower & demiglace

30m

slice lamb

eat!

hint: use me AFTER you've read through the
instructions and watched the videos!