

# Greek Lamb

SHARER



## INGREDIENTS

AVO Rodos Lafiness

Lamb Rump



## METHOD

1. Take 1 full **lamb rump**, cut from the top through the fat and almost all the way through leaving the base connected.
2. Lay the butterflied lamb rump out flat and cross skewer.
3. Brush with **Rhodos marinade**.



For allergen information, please refer to the relevant product specification.



BBQ



FLATBREAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness Rhodos Butchers' Marinade is a combination of typical Greek style herbs including; oregano, cumin and fennel.

A perfect sharing meat for a BBQ in the summer. Cook whole and slice, great for filling flatbreads or with a salad.