**Tidy Kitchen’s Lamb Rump with root vegetable mash, and cheesy leeks (serves 4)**

*Developed by* [*The Tidy Kitchen Co*](https://thetidykitchencompany.com/)*.*

Approx prep time: 45 minutes

Cooking time: 35 – 40 minutes

**Ingredients:**

**Root veg mash**

1 x small swede

1 x carrot

1 sweet potato

½ tsp salt

2 x lamb rump

Fresh ground black pepper

Salt to season

½ tsp Dijon mustard

**Cheesy Leeks**

1tsp butter

½ tbsp vegetable oil

1 tbsp plain flour

1 x leek

100g of cheese (Hafod, Red Leicester)

200ml milk

½ tsp Dijon mustard

**Crust**

2 slices of sourdough

Small bunch of parsley

1 garlic clove

1 tsp lemon zest

Small bunch of mint

2 tbsps olive oil

**Method**

* Pre-heat oven to 190c (fan assisted) / 200c (non-fan).
* Bring lamb rump to room temp, season with salt and pepper
* Cut up root veg into equal pieces and cook in pan of salted water for 20-25 minutes until soft. When you can slide a knife in easily, they’re cooked. Drain and mash roughly adding salt to taste
* Crumb - whizz sourdough in a blender until crumbed, grate in zest of lemon, garlic, chopped parsley and mint combine with 2 tbsp olive oil
* Cheesy leeks – sweat leeks in butter and oil until soft but not brown. Add flour and stir in milk bit by bit to avoid lumps
* Stir in mustard and add cheese. Melt and stir until thickened
* Cook lamb fat side down over a medium heat until rendered and browned but not burnt. Brown on each side and then use a pastry brush to brush Dijon onto the top of the lamb. Press crumb onto the top and transfer to a heated oven for 12-15 minutes.
* Take lamb out of oven and let rest for 20 minutes before slicing

Serving suggestion: serve with heated root mash, and warmed cheesy leeks and carrots