The Ox's Sunday Roast
Instruction Card

1. Pre-heat oven to 200c.

2. Place leeks and greens into a colander or sieve. Pour boiling water over them to wilt slightly then run under cold water. Gently squeeze out excess water and pull apart. They are now ready for the pan when everything else is ready

3. Heat up a pan of water on the stove

4. Lay the carrots and potatoes on a tray and season with salt and pepper – 8-10 mins to reheat in the oven

5. Put the meat in the oven. Remove from bags. Pork belly will be about 10 mins to re-heat. Beef will take 2-3 mins if you want it pink – it does not need to be piping hot

6. Yorkies take about 3 mins to re heat

7. Put the vacuum bags of gravy and cabbage in the hot water for about 5 mins. When ready to serve snip off the tops with scissors - Take care! It's hot in that bag

8. Those of you with cauliflower cheese can reheat in the oven in an oven proof dish until golden and bubbling or microwave in 2 one minute spurts, with a stir in the middle

9. Heat a little butter in a pan and drop in the leeks and greens. Roll the leeks and greens in the butter, season with a little salt and pepper and roll in the herb oil

10. Plate up and enjoy!

Pro move - heat your plates a little in the oven before serving

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