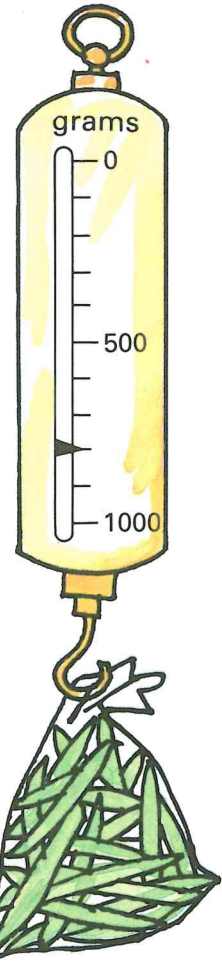
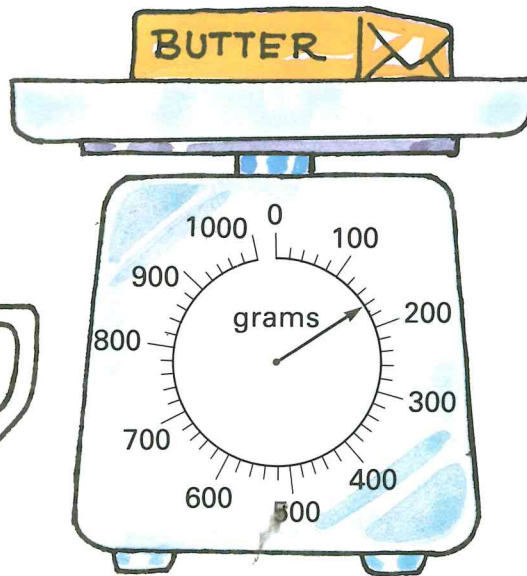
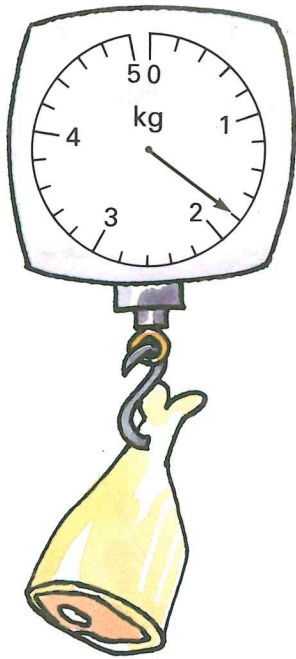


# Roast lamb with beans



Read the scales to find numbers for the letters in the recipe.



## Oven

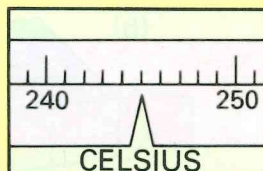
Time in

9:10

Time out

9:55

Temperature



## Recipe

Rub 50 g of butter on to **A** kg of lamb.

Season the lamb with pepper and salt.

Set the temperature of the oven at

**B** degrees Celsius.

Roast the lamb for **C** minutes.

Boil **D** g of beans in **E** litres of water until tender.

Drain the beans and add the remaining

**F** g of butter.



Serve the roast lamb with the beans and a sauce made from the juices in the roasting tin.