

# LOVE BOX

by **RIDING HOUSE** at HOME

Put on your favourite outfit – staying in is the new going out.

Stick some soulful music on low (use the QR code below for our Spotify playlist), set your table, separate out your petals, light your candle and pour your drinks.

Only then is it time to get started with your feast – once you have everything ready, this will take less than 30 minutes.

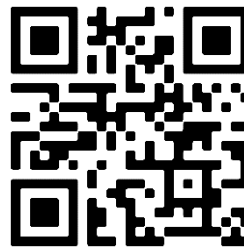
Play our couples quiz over the strawberries and cacao dip, then it's over to you – enjoy the rest of the evening.

Feeling the love? Tag us on social with #ridinghouseathome and take a look back at our online store to check out our other new boxes, for brunch, roast dinner or the whole weekend.

PLAYLIST:



ALLERGENS:



*The box containing your feast is fully recyclable.*

*The wool keeping everything cool is sustainably sourced and naturally biodegradable, although you could always reuse it – check out [woolcool.com](http://woolcool.com) for lots of practical and crafty ideas.*

*The bags containing your food are currently only recycled by specialist services and are unlikely to be accepted by most domestic providers. We are working on sourcing packaging that is more readily recyclable, without compromising on quality.*

*Once you have received your delivery, items still sealed in vacuum pouches will last for 5 days in the refrigerator, or 2 days once opened. Other items will last for 2 days in the refrigerator.*

### PREPARING YOUR FROSÉ:

1. Fill 2 tall glasses with ice.
2. Pour over the *FROSÉ* and stir gently.
3. Garnish with the *BERRIES* and cocktail umbrellas, then serve.

### PREPARING YOUR ARTICHOKE DIP:

1. Pre-heat your oven to 170C.
2. Place the *ARTICHOKE DIP*, still in its foil dish, on a baking tray and bake for 5 minutes.
3. Remove the dip and turn the heat up to 200C.
4. Sprinkle over the *GRATED CHEESE* and put back in the oven for 8 minutes until melted.
5. Warm the *FLATBREAD* in the oven at the same time.

### PREPARING YOUR TRUFFLED MAC & CHEESE:

1. Pre-heat your grill and bring a pan filled with plenty of water to a simmer.
2. Lower the *TRUFFLED MAC & CHEESE*, still in its pouch, into the hot water.
3. After 12 minutes, carefully remove the pouch and empty the contents into a small oven-proof dish. Sprinkle over the *GRATED CHEESE & BREADCRUMBS* and grill until golden. Keep the pan of hot water aside for your main course.
4. Garnish with the *SHALLOT RINGS & CAPERS* before serving.

### PREPARING YOUR HERB-CRUSTED LAMB RACK & SIDES:

1. Remove the *LAMB RACK* from its packaging half an hour before you want to start cooking, to let it come to room temperature.
2. Meanwhile, preheat your oven to 180C with a roasting dish inside.
3. Put a splash of oil into a large, heavy-based frying pan, and bring to a high heat.
4. Sear the *LAMB RACK* in the pan, for a couple of minutes on each side, starting with the skin side down, until browned all over.
5. Put the *LAMB RACK* into the pre-heated roasting dish and into the oven. Set a timer for 25 minutes.
6. Remove the *LAMB RACK* from the oven and check if it is cooked to your liking. If you would rather have it less pink, put it back in for a few more minutes.
7. Leaving the *LAMB RACK* in its roasting dish, spread the *DIJON MUSTARD* over the skin side, then sprinkle the *HERB CRUMB* over this. Cover with a tent of foil and allow to rest whilst you finish everything else off.
8. Empty the *CRISPY NEW POTATOES* on to a baking tray and place into the oven. Set a timer for 10 minutes.
9. Meanwhile, bring a saucepan, filled with plenty of water to the boil.
10. When the timer goes off, then turn it down to a gentle simmer and lower in the *CREAMED CORN* and *KALE & CHILLI*, still sealed in their pouches. Set another timer for 6 minutes.
11. When the timer goes off again, take the saucepan off the heat and carefully remove the pouches.
12. Carve your *LAMB RACK* and serve, pouring any juices remaining from the pan over the meat.
13. Garnish the *CRISPY NEW POTATOES* with a drizzle of *MUSTARD SAUCE* and sprinkle of *CHILLI & GARLIC*. Serve as a side dish, alongside the *CREAMED CORN* and *KALE & CHILLI*.

### PREPARING YOUR GINGER PUDDINGS:

1. Pre-heat your oven to 180C.
2. Place the puddings on a baking tray and bake for 5-10 minutes to reheat.
3. Meanwhile, empty the *CARAMEL SAUCE* into a small saucepan and gently warm through.
4. Plate up your puddings, pour over the sauce, and serve.

### PREPARING YOUR STRAWBERRIES & CACAO DIP:

1. Gently warm the *CACAO DIP* pouch in a mug of hot water for a minute or 2.
2. Snip open and pour into a ramekin or small bowl, then serve with the strawberries.