

Easy Easter Lunch Shopping list

Starter

Mixed antipasti such as a charcuterie platter, olives, nuts, dips and crisps etc. Buy what you and you're your guests would like but this is what I would buy:

- 1 mixed Italian or Spanish meats platter
- 1 pot mixed olives
- 1 mixed dip platter
- 2 large bags plain tortilla chips
- 1 bag plain almonds

Main Course

- 1.5kg/3.3lb white potatoes
- 750g/1.7lb parsnips
- 750g/1.7lb carrots
- 1 large head of broccoli
- 8 garlic cloves
- 7 large sprigs of rosemary
- 3 large sprigs thyme
- 1.6kg/3.5lb leg of lamb
- 150ml/5floz olive oil (or your preferred oil)
- Salt and pepper
- 1 lamb stock cube
- 2 tablespoons plain flour
- 3 tablespoons honey
- 3 tablespoons wholegrain or Dijon mustard

Dessert

- 350g/12½oz self raising flour (or all-purpose flour plus 4tsp baking powder)
- 325g/11½oz dark soft brown sugar
- 2 teaspoons cinnamon
- 200g/7oz unsweetened desiccated coconut
- 50g/1¾oz walnuts
- 250g/9oz carrots
- 4 medium eggs
- 200ml/6¾floz mild olive oil (or coconut oil)
- 150g/5¼ pineapple (fresh or from a tin)
- 500g/17½oz full fat cream cheese (I used Philadelphia)
- 100g/3½oz butter
- 250g/9oz icing sugar
- 1 teaspoon vanilla extract (optional)
- 200g/7oz mini eggs (or decoration of your choice - see recipe for ideas)