



BBQ Model: Bushman/Bravo Flat Plate BBQ
Roast Type: Lamb
Roast Weight: 1.3kg
Setup: BBQ plate removed, oven wire and roasting pan.

Remove the plate

Or remove the flat/grill and the disperser.



Place the oven wire in the barbeque (once the bbq plate has been removed as above).



Or place the roasting pan on the Oven Wire directly on the plate. We recommend then to use a trivet.



Light the barbecue, remembering to open the lid before igniting and pre-heat with the lid closed on a low heat setting for 8 to 10 minutes. A low heat setting should be selected using the sight hole as a reference to achieve minimal flame. The steam vent should be open at all times while roasting.



We prefer to lightly coat the lamb in olive oil will prevent the roast from burning at the bottom. Vegetables may be added to complement the roast.



When roasting, the heat control should remain on low with the barbecue lid closed and the steam vent open. The air temperature within the barbecue is between 150°C-170°C. We suggest that the roast be checked every 15 minutes as cooking times vary depending on the size of the roast and atmospheric conditions such as wind.

At 15 minutes.



At 30 minutes.



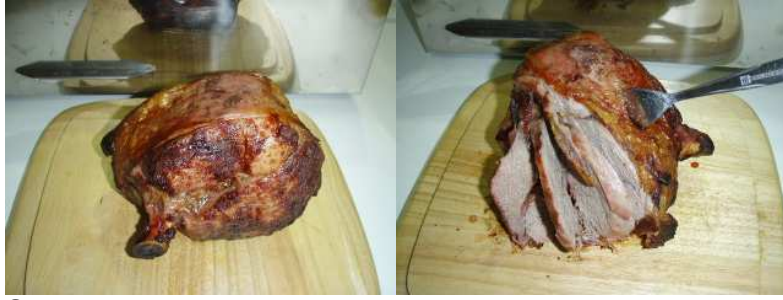
At 45 minutes.



At 60 minutes.



At 75 minutes. Yum! Test to ensure the roast is fully cooked, cook further if required and to suit your personal taste.



Simple as that!