



BBQ Model: Bushman/Bravo Flat Plate BBQ

Roast Type: Lamb

Roast Weight: 1.3kg

Setup: BBQ plate removed, [oven wire](#) and [roasting pan](#) used.

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).



Place a [roasting pan](#) on the [oven wire](#). We recommend the Scanpan Classic Roasting Pan, 34cm x 22cm x 6cm – 3lt. Made of pressure cast aluminium, its thick base ensures even distribution of heat.



Place a [reversible roasting rack](#) in the [roasting pan](#). We used a 24cm x 17.5cm roasting rack manufactured by d.line, which gives an offset gap of approx 15mm the base of the [roasting pan](#) to the rack itself. While cooking excess fat will drain into the [roasting pan](#).



Light the barbeque, 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. Place the roast on the [reversible roasting rack](#) in the [roasting pan](#). The [roasting rack](#) 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 barbeque lid closed and the steam vent open. The air temperature within the barbeque 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.



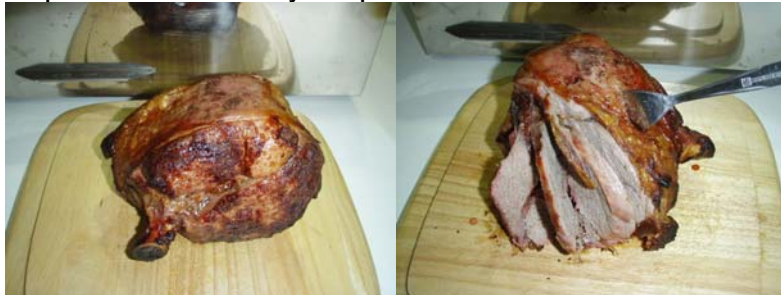
At 45 minutes.



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!