

**Roast with Confidence in your Ultimate Roaster**

*8 generous, flavour-packed recipes for reliable, delicious results  
— from midweek dinners to effortless Sunday feasts.*

The  
**Ultimate Roaster**  
*Companion*

COOKBOOK BY  
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*Hello!* Thank you for being here  
— and for welcoming the *Ultimate Roaster*  
into your kitchen.

**We created this cookbook to help you get the very best from your Ultimate Roaster.**

It's a different kind of pan, and once you understand how to use it — from stovetop to oven to table — it opens up so many possibilities. From roasting your favourite cut of meat to crowd-pleasing one-pan meals and even desserts.

This *Companion* is here to **give you the confidence, know-how and a collection of go-to recipes** you can rely on, make your own, and return to often. Each dish has been tested in the pan you already love and chosen for its generosity and flavour.

Whether you're cooking for family, friends or a long lunch that turns into dinner, consider this your trusted companion for many delicious roast nights ahead.

Happy roasting,

*Louise & Bianka*

P.S. You'll find additional roasting tips and a care guide at the end of this cookbook.



# It all started with a simple idea – *roast night should be easier.*

## **You may already know how this all began...**

When I couldn't find a spatter guard that truly kept my oven clean, I decided to create one myself. I had just finished renovating my kitchen – and I didn't want to mess it up.

After five years of designing, refining and testing alongside design engineers, the Ultimate Roaster can now be found in kitchens around the world.

## **But I didn't get here alone.**

With the support of my family, including my business partner and daughter-in-law Bianca, my "invention" is now being used by home cooks across Australia, Canada, the USA, the United Kingdom, Singapore and Germany. Professional cooks and chefs are choosing the Ultimate Roaster too, and more and more Australian retailers are starting to stock it.

While I never set out to start a business – **I simply wanted a roasting pan that wouldn't mess up my oven** – I'm delighted to be on this journey with Bianca by my side.

This collection of recipes is designed to help you roast with confidence, bring the people you love together, and get the most from your Ultimate Roaster.

It's the first of many exciting projects, and I look forward to having you along for the ride.

Thank you for being here, and for helping bring back the tradition and joy of roast night.

Warmly,

*Louise*



# From our kitchen to yours – *here's what's inside.*

## **Classic Beef Roast with Red Wine Gravy**

– just like my mother used to make. Beef roasts were a regular part of life growing up on a cattle station in Central Queensland.

## **Harissa Slow-Cooked Lamb Shoulder**

– a family favourite, layered with vibrant flavours and slow-cooked until perfectly tender.

## **Crispy Pork Belly with Fennel & Baby Carrots**

– nothing beats the crunch of perfectly crisp crackling. If you didn't think you could cook pork in the Ultimate Roaster, this recipe will change your mind – it works every time.

## **Peruvian Roast Chicken with Creamy Green Sauce & Pan Couscous**

– colourful, full of flavour, and perfect for sharing. The couscous cooks right in the pan juices... and yes, it's as delicious as it sounds.

## **One-Pan Salmon Thai Curry with Noodles & Asian Greens**

– the Ultimate Roaster isn't just for traditional roasts. This one-pan salmon is fresh, simple, and perfect for easy weeknight dinners.

## **Ultimate Potato Bake**

– cooking for a crowd or bringing a dish to share? This one wins hearts every time – rich, comforting and wonderfully generous.

## **Smoky Braised Cherry Tomatoes**

– side dish or centrepiece...you decide. Serve with crusty bread, spoon over rice, or layer into the most delicious roast beef sandwiches.

## **Seasonal Fruit Crumble**

– because the Ultimate Roaster does dessert beautifully too. We've used plums here, but other seasonal stone fruit works just as well. Add ice cream, custard or cream and enjoy.



Prep: 30 mins (+ 1 hr to take chill off) | Cook: 1.5-2 hours roast | Finish: 10-20 mins grill | Rest: 15-20 mins

# Classic Beef Roast

## with red wine gravy

*Growing up on a cattle station in central Queensland meant that roast dinners were a regular item on the menu. Dinner time was for gathering – a time for conversation, laughter and planning the day ahead. This rump cap roast brings the rich, beefy flavour I grew up with. Enjoy any leftovers for lunch the next day with the Smoky Braised Cherry Tomatoes.*

### Ingredients

#### Beef Roast

1.8kg beef rump cap  
2 x brown onions  
1 bunch baby carrots  
4-6 potatoes, peeled and cut into 6 pieces

#### Mustard Crust

1-2 tsp salt  
1-2 tbsp olive oil  
2 cloves garlic, finely chopped  
2 tbsp wholegrain mustard  
2 tsp honey  
4 tbsp chopped herbs (rosemary, thyme, parsley)  
Cracked black pepper

#### Red Wine Gravy

Pan drippings  
2 tbsp plain flour  
2 tsp wholegrain mustard  
2 tsp Worcestershire sauce  
250ml dry red wine  
375ml beef stock  
Salt and pepper  
A knob of butter for a glossy finish

### Instructions

1. Bring the beef to room temperature for 1 hour before cooking. By removing the deep fridge chill the roast cooks more gently and evenly. Pat dry and rub evenly with salt.
2. Preheat the oven to 220°C (fan forced).
3. Sear the beef by placing the base of your Ultimate Roaster over medium heat on the stovetop. Add a little oil and put the beef in fat-side down. Cook for about 5 minutes until golden, then turn and seal the other side.

## *Instructions continued...*

4. Meanwhile, prepare the mustard crust by mixing garlic, mustard, honey, herbs, salt, pepper and olive oil. Spread evenly across the top of the sealed beef.
5. Turn off the stovetop, take the beef out of the pan and sit it on a plate. Add the onions, carrots and potatoes to the roasting pan, then place the beef on top of the vegetables.
6. Roast with the mustard-coated side facing up for 1.5–2 hours, or until the internal temperature reaches 50°C for medium-rare, 60°C for medium, 75–80°C for well done.
7. Finish under the grill for the final 10–20 minutes to achieve a deep golden top. Leave the lid on for this.
8. Remove the beef from the roaster and rest for 15–20 minutes before slicing — this allows the juices to settle and keeps the meat tender.
9. Place the potatoes on a second Ultimate Roaster base or separate flat tray, season generously and return to the oven until golden and crispy.

### **Make the Red Wine Gravy**

1. Remove the onion and carrots and return the Ultimate Roaster to the stovetop with the pan juices.
2. Add the flour and stir through the warm juices for 1 minute to thicken.
3. Deglaze with red wine, scraping up all the caramelised bits from the base of the pan.
4. Add remaining gravy ingredients, whisking until smooth.
5. Simmer gently for 5–10 minutes or until thickened to your liking. Add extra liquid as required.
6. Add the roasted onions back to the pan if you'd like an onion gravy.
7. Season to taste, and strain if you prefer a silky finish.

### **To Serve**

- Slice the beef and arrange on a platter with the onions, carrots and potatoes.
- Spoon over a little gravy and serve the rest at the table.







Prep: 20–30 mins | Marinate: 4–24 hrs | Cook: 5–6 hours + 20–30 mins high heat | Rest: 15–20 mins

# Harissa Slow-Cooked Lamb Shoulder

*Occasionally we would have mutton from our cousins on a neighbouring property. It was always roasted. The first time I had slow roast lamb in a restaurant in Sydney, they brought the whole shoulder for us to pull apart at the table. It was simply divine! When I slow-cook lamb at home, I can't go past the warm spices used to flavour this dish.*

## Ingredients

### Lamb & Marinade

1 x 2.5–3kg lamb shoulder, bone-in  
3 tbsp harissa paste  
3 tbsp olive oil  
Juice of 1–2 lemons  
4–5 garlic cloves, crushed  
2 tsp ground cumin  
2 tsp ground coriander  
1–2 tbsp honey (optional, for balance and glaze)  
Salt and cracked black pepper

### Roasting Base

2–3 brown onions, sliced  
2 lemons sliced  
1 whole head garlic, halved  
1 L chicken bone broth

### To Serve

Flatbreads or roasted potatoes  
Chunky cucumber and radish salad with yoghurt and garlic dressing  
Pickled red onion  
Fresh mint

## Instructions

1. Combine the marinade ingredients in a small bowl and mix to combine. The texture should be runny enough to spread but cling onto the meat.
2. Pat the lamb dry and make a few small slits across the surface to help the marinade work its way in.
3. Rub the lamb generously with the harissa mixture, working it into the slits and all over the surface.
4. Cover and refrigerate for at least 4 hours, ideally overnight. (Remember to take the chill off the meat before roasting it).

## *Instructions continued...*

5. Preheat the oven to 180°C (fan forced). Put the Ultimate Roaster into the oven to preheat also.
6. Add a little oil to the preheated pan. Scatter onions, lemon and garlic across the base of the roaster to create a bed for the lamb.
7. Place the lamb – upside down – on top of the onions, garlic and lemon.
8. Pour stock into the base of the pan (around the lamb, not over the top).
9. Cover with the vented Ultimate Roaster lid and cook for 5-6 hours, depending on size, until the meat is very tender and pulls away easily from the bone. Check every so often and add more chicken stock so it doesn't burn. 2 hours into the cook, flip the lamb over so the top is now facing up.
10. Allow the lamb to rest briefly before pulling apart – the meat should fall away easily.

### **To Serve**

1. Serve the lamb straight from the Ultimate Roaster, spooning over the pan juices and soft onions.
2. Tastes delicious served alongside a chunky cucumber salad with a cooling yoghurt and garlic dressing and fresh mint.
3. Pair with flat bread or mashed potatoes.

### **Louise's Notes**

- *Every oven is different so allow time for your lamb to cook and rest. I'd suggest you make a start early in the day.*
- *Serve leftovers in toasted sandwiches or toss pulled lamb through salad, grains or pasta.*







Prep (day before): Brine: 10 mins | Drying: 8–24 hrs | Prep (day of): 15 mins | Cook: 1.5–2 hrs roast + 20–30 mins high heat | Rest: 10–15 mins

# Crispy Pork Belly

## with fennel & baby carrots

*This is one of those dishes that feels a little bit special but is actually very achievable. A simple brine for seasoning, time in the fridge to dry the skin, then a slow roast followed by a hot blast for crackling. Add fennel and baby carrots to the pan and you've got a full, generous tray ready for the table.*

### Ingredients

#### Pork Belly & Brine

1–1.5kg pork belly, skin on  
1 litre water  
60g salt

#### Optional Brine Add-Ins

1–2 tbsp brown sugar  
Garlic cloves  
1–3 bay leaves  
1 tsp peppercorns  
1 tsp fennel seeds

#### For Roasting

Olive oil  
Salt and cracked black pepper  
Fennel seeds or garlic (optional)

#### Vegetables

2 fennel bulbs, cut into rounds  
2 bunches baby carrots, trimmed  
1 garlic bulb, sliced through the centre horizontally  
Olive oil  
Salt and cracked black pepper

### Instructions

#### The Day Before

1. To prepare the brine, dissolve the salt in warm water. Allow it to cool completely.
2. Submerge the pork belly flesh in the water, keeping the skin above the liquid.
3. Refrigerate for 8–12 hours or overnight.
4. Remove the pork from the brine and dry thoroughly, especially the skin.
5. Season the skin heavily with salt and place uncovered in the fridge for a few hours or ideally overnight. This helps achieve crisp crackling.

## *Instructions continued...*

### **The Day Of**

1. Preheat the oven to 220°C (fan forced).
2. Prepare the pork by removing any excess salt.
3. Rub the underside of the pork belly with a little olive oil, pepper and fennel seeds.
4. In a bowl, toss the fennel and baby carrots with olive oil, salt and pepper.
5. If you are following “Method 1: Lid On”, place the pan on the stovetop over medium heat. Add a little vegetable oil and put the pork belly, skin side down, into the pan and cook until the skin is golden. Approximately 5–10 minutes.  
*\*If you are following “Method 2: Lid Off”, skip this step.*
7. Briefly remove the pork belly from the pan. Scatter the vegetables across the base of the pan – they’ll catch all the flavour from the pork as it cooks – and place the pork belly, skin side up on top of the vegetables.
6. Put the lid on and roast for 1½–2 hours, allowing the fat to render and the meat to become tender.

**To get crispy crackling, there are two ways forward from here.**

### **Method 1: Lid On**

- Increase the oven temperature to 240°C and change to fan grill to send heat directly downwards onto the roast. Leave the lid on.
- Roast for a further 20–30 minutes, until the skin bubbles and crisps into crackling.
- Check on the pork every 10 minutes so it doesn’t go too far.
- Remove from the oven and rest the meat for 10–15 minutes before slicing.



## *Instructions continued...*

### **Method 2: Lid Off**

If you're in a hurry to get the roast to the table, take the lid off and follow the instructions below:

- Remove the Ultimate Roaster from the oven and tip the vegetables and pan drippings out. This will greatly reduce the amount of fat spatter. (See note below).
- Place the pork belly, fat side up, into the oven without the lid.
- Keep the oven temperature at 220°C and change to grill mode.
- Grill (or broil) for 3–5 minutes, until the skin bubbles and crisps into crackling. Watch the pork closely so it doesn't go too far.
- Remove from the oven and rest the meat for 10–15 minutes before slicing.

### **To Serve**

- Slice the pork into thick pieces, making sure each piece carries some crackling.
- Serve straight from the Ultimate Roaster with the fennel and carrots, softened and caramelised underneath.
- Delicious paired with steamed green beans, a crunchy green cabbage salad, Dijon mustard or an apple chutney.

### **Louise's Notes**

*Because the base of the Ultimate Roaster is deeper than traditional roasting pans, even with the lid off for 3–5 minutes, the oven spatter is contained (especially if you tip out the pan drippings before popping the pork back in the oven).*

*Save the oil from the pan for future cooking. I like to add fresh sage or rosemary to a jar, pour the oil over, and keep it on hand to flavour future meals.*







Prep: 20–25 mins | Cook: 1 hr 15 mins | Rest: 15 mins | Sauce + couscous: 10–15 mins

# Peruvian Roast Chicken

## with creamy green sauce & pan couscous

*I was never a fan of plain roast chicken and over the years have discovered many interesting ways to prepare it. This Peruvian Chicken is roast chicken with a difference. It's vibrant, flavoursome, impressive to bring to the table and a breeze to make. Ticks all my boxes!*

### Ingredients

#### Roast Chicken

1.5 kg whole chicken  
2 oranges, cut into halves or quarters  
2 red onions, cut into wedges  
2 red capsicums, chunky slice  
½ cup (125ml) white wine  
½ cup (125ml) chicken stock

#### Marinade

¼ cup (60ml) olive oil  
4 cloves garlic, finely grated or minced  
1 tbsp aji amarillo paste (or ¼ tsp cayenne pepper)  
1 tbsp aji panca paste (or 1 tbsp smoked paprika)  
1½ tsp ground cumin  
1½ tsp salt  
1 tsp cracked black pepper  
Zest and juice of 1 lime

#### Creamy Green Sauce

1 avocado  
½ cup mayonnaise  
¼ cup sour cream  
1–2 tbsp pickled jalapeño  
1 cup fresh coriander leaves  
2 tbsp lime juice  
2 tbsp olive oil  
3 cloves garlic  
¼ tsp salt  
¼ tsp cracked black pepper  
½ cup of water to loosen

#### Pan Couscous

Juice squeezed from roasted oranges after they have been cooked  
2 cups couscous  
Pan juices from the roast (then top up with chicken stock or water to make 2 cups of liquid all together)  
Reserved roasted onions and red capsicums  
1 tbsp butter  
Finely chopped parsley to serve

## *Instructions*

1. Preheat the oven to 220°C (fan forced).
2. In a small bowl, combine all marinade ingredients and mix well.
3. Arrange the orange pieces, onions and red capsicum in the base of the Ultimate Roaster.
4. Place the chicken on top, sitting it up on the citrus and onions then rub the marinade all over the chicken, ensuring it's well coated.
5. Pour the white wine and chicken stock into the pan around the chicken. Place the lid on.
6. Roast for 1 hour 15 minutes, or until the internal temperature reaches 75°C at the thickest part of the thigh.
7. Baste the chicken twice during cooking, spooning the pan juices over the skin to build colour and flavour.

### **Make the Green Sauce**

8. While the chicken roasts, combine all sauce ingredients in a blender.
9. Blend until smooth, adding a little water to loosen if needed.
10. Taste and adjust seasoning if required, then refrigerate until ready to serve.

### **Rest & Prepare the Couscous**

- Once the chicken has finished roasting, remove the chicken, oranges and onions from the roasting pan, leaving the roasting juices behind.
- Set the chicken aside to rest for 15 minutes.



## *Instructions continued...*

- Squeeze the roasted orange flesh back into the pan juices, extracting as much juice and flavour as possible.
- *Pour the pan juices into a measuring jug then top up with stock or water to make 2 cups in total.*
- *Place the roasting pan over medium heat on the stovetop, pour the pan juices and stock back into the roasting pan and bring the liquid to a gentle simmer.*
- *Add the couscous, stir it through the liquid evenly and cook for 2 minutes before covering with the lid and turning off the heat. Allow the couscous to sit for 10 minutes to finish cooking.*
- *Fluff the couscous with a fork and fold through the reserved roasted onions and red capsicum, as well as the butter. Taste and adjust seasoning as needed.*

### **Serve**

- *Carve the chicken into generous pieces.*
- *Arrange over the couscous and spoon over a little of your green sauce. Finish with chopped parsley.*
- *Serve at the table with the creamy green sauce and a simply dressed leafy green salad.*

### **Louise's Notes**

*To make a simple salad dressing, whisk together 3 parts olive oil to 1 part apple cider vinegar, then season to taste with salt and cracked black pepper.*

*Due to the liquid in the base of the pan, this dish creates a fair bit of steam inside the Ultimate Roaster. This means the chicken skin won't be super crispy – but it's incredibly flavourful and always a crowd favourite.*





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Prep: 10 mins | Cook: 20-25 mins

# One-Pan Salmon Thai Curry with noodles & Asian greens

I'm a great fan of 'One Pot Dinners' whether it be all into a wok or slow cooker or, in this case, into the Ultimate Roaster for a tray bake. So simple to do and deliciously fragrant. You can substitute any firm white fish and in fact, I use barramundi as it's my personal favourite.

## Ingredients

### Curry Base

800g piece of salmon fillet (skin off)  
1 tbsp grapeseed oil  
1 jar Thai yellow curry paste (180-230g)  
8 kaffir lime leaves, bruised (optional)  
Coriander roots or stems, bruised (optional, but adds flavour)  
750ml coconut milk  
2 cups boiling water  
2 tbsp fish sauce  
1 tbsp brown sugar  
Juice of 1 large lime

### Pan Additions

400g dried Pad Thai noodles  
2 ripe tomatoes, cut into wedges  
2 bunches Asian greens (pak choy or bok choy), trimmed

### Salmon Glaze

1 tbsp grapeseed oil  
1 tbsp Thai curry paste  
Zest of 1 lime  
½ tsp sugar  
½ tsp fish sauce

## Instructions

1. Preheat the oven to 220°C (fan forced).
2. Heat the base of the Ultimate Roaster on the stovetop over medium heat.
3. Add oil and curry paste. Stir until fragrant.
4. Add kaffir lime leaves and coriander stems and stir through.
5. Pour in coconut milk and boiling water and bring to a gentle simmer. Season with fish sauce, sugar and lime juice, tasting for balance.

## *Instructions continued...*

6. Scatter the noodles into the pan, pressing gently into the liquid.
7. Add tomatoes and Asian greens to the pan, tucking them in between the noodles.
8. Place the salmon fillet gently on top of the noodles and vegetables.
9. Mix the glaze ingredients together and spoon or brush over the salmon.
10. Cover the pan with the Ultimate Roaster lid and transfer to the oven.
11. Bake for 20-25 minutes, or until the salmon is just cooked and the noodles are tender.
12. Take out of the oven, remove the lid and check doneness – the noodles should be soft and the salmon should flake easily with a fork.

### **To Serve**

13. Bring the pan straight to the table.
14. Finish with fresh coriander or Thai basil and a squeeze of lime if you like.

### **Louise's Notes**

*If you're using individual salmon pieces for this recipe, bake for 10-20 minutes.*







Prep: 25–30 mins | Cook: 1 hr 50 mins | Rest: 15–20 mins

# Ultimate Potato Bake

*If you want to feed a crowd, there's nothing as satisfying as a potato bake. I love the creamy sauce which forms. It goes brilliantly with all sorts of meat or perfectly as a vegetarian dish. Keep it classic with cheddar, lean into blue cheese for something richer, or layer in French onion for extra depth. This dish is endlessly adaptable and always a favourite – the kind of dish that lands on the table and immediately draws a spoon in.*

## Ingredients

### Potato Bake

2.8 kg Crème Gold potatoes, peeled, cut into 5mm slices  
500g cheddar, grated (or parmesan, mixed cheeses)  
1 L thickened cream  
1 cup (250ml) full-cream milk  
3 tbsp thyme leaves  
4 garlic cloves, minced  
Salt and cracked black pepper

### Onion Base

3 brown onions, thinly sliced  
50g butter  
2 tbsp olive oil  
1–2 French onion flavour sachets (optional)

### Optional Blue Cheese Variation

200–250g blue cheese, crumbled

Thyme sprigs to serve

## Instructions

1. Preheat the oven to 220°C (fan forced).
2. Place the base of the Ultimate Roaster on the stovetop. Over low heat, melt butter and olive oil. Add the onions and cook gently for 10 minutes until soft and sweet. Increase heat to medium-high and cook for a further 10 minutes until lightly golden.
3. Stir through French onion mix if using, or simply season with thyme, salt and pepper.
4. Transfer to a bowl and set aside.

## *Instructions continued...*

5. In a saucepan, combine cream, milk, thyme and garlic.
6. Warm gently to just below a simmer, then remove from heat and season well. If using blue cheese, crumble it into the warm cream and stir to melt through.
7. In the Ultimate Roaster, layer
  - o 1/3 of the potatoes
  - o 1/3 of the onion mixture
  - o 1/3 of the cream mixture
  - o a handful of cheese
  - o repeat this layering two more times.
8. Gently press the potatoes down so they sit into the cream – this helps everything cook evenly and hold together.
9. Cover with the lid and bake for 1.5 hours, or until the potatoes are tender and the cream is bubbling.
10. To finish, either remove the lid and cook for a further 20 minutes until golden on top. Or, leave the lid on and increase the temperature to 240°C and turn on the grill function. Grill for 20-30 minutes until golden on top.
11. Turn the oven off and allow the bake to sit and settle – this makes it easier to serve and lets everything come together beautifully.

### **To Serve**

12. Bring the roaster straight to the table or spoon into a generous serving dish. Finish with thyme sprigs.







Prep: 15 mins | Cook: 2.5 hours | Serve: warm or cold

# Smokey Braised Cherry Tomatoes

*Cherry tomatoes grew very well in our sandy soil on the cattle property. Slow cooking them intensifies their flavour and makes a rich sauce of collapsed tomatoes. Use it over cooked meats, folded through pasta, atop polenta, or in a sandwich with leftover roast beef. Save any leftover oil as it will be full of flavour. Store it in a glass jar in the fridge and use it for cooking or dressings as required.*

## Ingredients

1kg cherry tomatoes  
500g mixed vine tomatoes  
(You can use 1.5kg of mixed tomatoes around the same size)  
200g baby peppers (optional but great for a pop of colour)  
1 red capsicum, diced (optional)  
2 red onions, roughly chopped

1 whole garlic bulb, halved horizontally  
1 tsp smoky chilli flakes (chipotle or ancho)  
Olive oil, enough to generously coat and partially cover (about 700ml)  
Salt and cracked black pepper

Serve with fresh coriander leaves

## Instructions

1. Preheat the oven to 160°C (fan forced).
2. Place the cherry tomatoes, red onion, garlic and diced capsicum (if using) into the Ultimate Roaster.
3. Scatter over the smoky chilli flakes and season well with salt and pepper.
4. Pour over enough olive oil to coat everything generously and sit about halfway up the vegetables – this helps them soften and concentrate rather than dry out.
5. Cover with the lid, pop in the oven and cook for approximately 2.5 hrs hours, or until the tomatoes have collapsed and the onions are soft and sweet.
6. Remove from the oven and gently stir, pressing some of the tomatoes to release their juices.





Prep: 20–25 mins | Cook: 1 hour (30 mins with fruit, covered + 30–40 mins with topping) | Rest: 10 mins

# Stone Fruit Crumble

## with oat & almond topping

*Apple crumble was a favourite in my husband's family. I loved my Mother in law's recipe and have made it many times over the years. This is my slightly different version of a generous, golden crumble ideal for sharing. Soft, syrupy stone fruit underneath and a textured, buttery crumble topping – my family always line up for seconds!*

### Ingredients

#### Stone Fruit Filling

2kg plums or seasonal stonefruit (peaches, nectarines, apricots), halved and pitted  
2 tbsp plain flour  
1 cup (220g) white sugar or brown sugar)  
4 tbsp lemon juice (or water)  
¼ cup warm water  
2 tbsp butter (optional)  
2 tsp ground cinnamon  
Pinch ground cardamom (optional)

#### Crumble Topping

1 cup rolled oats  
2 cups plain flour  
1½ cups brown sugar, loosely packed (or white sugar)  
¾ cup coconut, shredded  
1 tsp baking powder  
2 tsp ground cinnamon  
pinch of salt  
1 ¼ cup (285g) unsalted butter, room temperature  
1 cup slivered or flaked almonds (or other nut of choice)

### Instructions

1. Preheat the oven to 220°C (fan forced).
2. Place the halved and pitted stonefruit into your roasting tray.
3. Sprinkle over the remaining filling ingredients.
4. Gently toss to coat, then spread evenly across the base of the Ultimate Roaster.
5. Next, make the topping. Combine all dry in a large bowl.

## *Instructions continued...*

6. Add the soft butter and mix through with fingers or a fork, until the mixture forms soft clumps.
7. Gently fold through the flaked almonds.
8. Evenly scatter the crumble topping over the fruit, using your hands to create a textured, craggy surface.
9. Cover with the lid and roast for 30–45 minutes, until the topping is golden brown and the fruit bubbling underneath. If you want more colour on your crumble simply turn on the grill for 5 minutes.
10. Remove the crumble from the oven and allow to stand for 10 minutes — this helps the fruit syrup thicken slightly.
11. Serve warm with generous scoops of vanilla ice cream, custard or whipped cream.

### **Louise's Notes**

*I add a sprinkle of cinnamon to the thickened cream before whipping. It adds a lovely flavour that complements the crumble beautifully.*



# Steps for cooking the perfect roast

## – *in your Ultimate Roaster.*

When I designed the Ultimate Roaster, I wanted a pan that created golden, juicy results without the mess.

Because it works a little differently to a traditional roasting pan, it's helpful to make a few tweaks to how you roast.

The method below works beautifully with the Ultimate Roaster. These steps take advantage of the pan's design and help you get the very best out of it.

### **Step 1: Take the chill off the meat**

Start by bringing your meat out of the fridge before cooking.

Taking the chill off the meat helps it cook more evenly. When very cold meat goes straight into a hot oven, the outside cooks faster than the inside.

### **Step 2: Preheat the Ultimate Roaster**

Place the Ultimate Roaster in the oven while it preheats. Starting with a properly heated pan encourages immediate browning when the meat goes in. It also helps prevent sticking.

### **Step 3: Put the meat in upside down**

Once the pan is hot, lightly coat the base of the Ultimate Roaster with vegetable oil. Then place the meat upside down for the first part of cooking.

This helps kickstart browning on what will eventually become the top of the roast. It's a small trick that helps build colour and flavour right from the get-go.

### **Step 4: Insert a meat thermometer**

Insert the thermometer into the thickest part of the roast so you can monitor the internal temperature as it cooks. I use a Bluetooth thermometer, which allows me to check the temperature without opening the oven door.

### **Step 5: Roast at a higher temperature**

Because the Ultimate Roaster cooks with the lid on, it creates its own beautifully controlled roasting environment. For that reason, increasing the temperature by 20°C - 40°C works best.

This helps achieve that lovely golden colour and crisp finish on the outside, while keeping the roast juicy inside.

### **Step 6: Finish under the grill**

For an extra crisp finish, turn on the grill for the final stretch – but leave the lid on to prevent fat spatter messing up your oven.

Just 10-20 minutes under the grill can give the roast that deep golden colour – keep an eye on it so it doesn't go too far.

### **Step 7: Let the roast rest**

Once the roast comes out of the oven, allow it to rest before carving. Resting gives the juices time to settle back through the meat, which keeps it tender and juicy.

With the Ultimate Roaster, you can simply keep the vented lid over the pan while the roast rests – no foil tents required.

### **The Ultimate Roaster difference**

These steps are designed specifically for the Ultimate Roaster and the way it cooks.

The generous size allows air to circulate around the food.

The stainless steel base, with its aluminium core, distributes heat evenly.

And the vented lid allows steam to escape while keeping the oven clean.

Together, these details bring ease and joy to roast night.

Because at the end of the day, the best part of a roast isn't the cooking. It's the moment everyone sits down to enjoy it together.

# Crispy roast vegetables

## – *how to cook them in the Ultimate Roaster.*

Roasted vegetables are one of my favourite things to cook – and one of my family's favourite things to eat.

A tray of golden potatoes, caramelised carrots or roasted pumpkin can turn even the simplest meal into something special. If you've tried roasting vegetables in the Ultimate Roaster and they've stuck to the pan or not turned out as golden as you'd hoped, a few simple tweaks make all the difference.

Here's how I roast vegetables in the Ultimate Roaster – just how my family likes them.

### **1. Start with a properly heated pan**

One of the biggest reasons vegetables stick to stainless steel is that the pan isn't hot enough when the food goes in.

I always place my Ultimate Roaster in the oven while it preheats. When the pan is properly heated, it helps create a natural barrier between the vegetables and the surface of the pan.

Once the roasting pan is hot, carefully remove it from the oven and add oil before adding the vegetables. You should hear a gentle sizzle.

### **2. Make sure your vegetables are dry**

This step makes a surprising difference.

If vegetables are wet when they go into the oven, instead of roasting and caramelising, they begin to steam – and that can make sticking more likely.

After washing or peeling vegetables, I pat them dry with a clean towel before roasting.

### **3. Toss the vegetables in oil**

Oil helps conduct heat, encourages caramelisation and prevents sticking. After making sure they're dry, toss the vegetables lightly in olive oil before roasting, making sure every piece is coated.

### **4. Give the vegetables space**

Roasting works best when hot air can circulate around the food. If the pan is overcrowded, vegetables release moisture and begin steaming instead of roasting.

Spread vegetables in a single layer with a little space between each piece. This is one reason I designed the Ultimate Roaster to be generous in size – it gives food room to cook properly.

### **5. Give them time**

If vegetables appear to be sticking when you try to move them, they may simply need a little more time. As vegetables roast and develop a golden crust, they naturally release from the pan.

Turning them gently multiple times while roasting is usually enough to ensure even browning.

When I was designing the Ultimate Roaster, I chose premium 3-ply stainless steel for the base because it distributes heat evenly.

Combined with a properly heated pan, sufficient oil, and good air circulation in the oven, the Ultimate Roaster produces deliciously golden, tender and crisp roasted vegetables.

Served beside a juicy piece of roast meat, and my lot are happy.

# How to care for the Ultimate Roaster – *so it lasts lifetimes.*

Crafted for a lifetime of roast nights, here's how to keep your Ultimate Roaster performing beautifully.

## **Heat**

Suitable for all stovetops, including induction, and oven-safe up to 260°C / 500°F.

## **Oil**

Lightly coat the base of your preheated pan with oil before cooking. Vegetable oils are best for roasting due to their higher smoke point.

## **Seasoning**

No seasoning is required before use.

Occasionally, you may wish to apply a very light coating of high smoke-point oil after washing to maintain the surface.

## **Cooling**

Allow the pan to cool before cleaning.  
Add water to help loosen any residue.

## **Cleaning**

- Soak with warm water and a little dishwashing liquid after cooking
- Wash with mild soap and a non-scratch sponge
- Avoid harsh cleaners or abrasive scrubbers
- Dry thoroughly to prevent water spots

## **For stubborn marks:**

Use baking soda and vinegar, or simmer water with a splash of vinegar to restore shine.

## **Storage**

Store in a dry place.

The lid is designed to sit upside down inside the base for easy storage.



# Behind the scenes – *the making of this cookbook.*

## **Creating this cookbook was such a joy.**

To bring it to life, we travelled across the country to work with recipe developer and food stylist Kate Flower, and photographer Jessica Wyld – and **it was worth every moment.**

What you see in these pages is the result of many hours behind the scenes.

Long before the shoot day, we were testing, tweaking and refining every recipe, making sure each one was not only delicious, but reliable – so you can feel confident every time you cook from this book.

## **Then came a full day in the kitchen together.**

Cooking, styling, capturing, and bringing each dish to life. Kate and Jess are an absolute dream to work with, and we're so grateful for the care, creativity and expertise they brought to this project.

Kate's thoughtful approach to recipe development and styling, paired with Jess's beautiful photography, helped us showcase the Ultimate Roaster and these recipes in a way we barely dreamed possible.

We've shared a few behind-the-scenes moments on the next page – a small glimpse into how it all came together.





# A heartfelt thank you

To **Kate Flower**, for your creativity, precision and incredible eye for detail.  
And to **Jessica Wyld**, for capturing everything so beautifully.

To Carina from **Long Lunch Linen**, for lending us her high-quality, soft French linen tablecloths and napkins – they elevated every table with their timeless colours and understated elegance.

We couldn't have done this without you.

## Stay connected

Follow along on Instagram for more behind-the-scenes moments, recipes and roasting tips @haganehome.

Also keep an eye out for emails from hello@haganehome.com and visit the blog on our website to be kept up to date – haganehome.com.

## What our customers are saying...

*"I made a pork roast for Christmas. Roast was very juicy – much more than other roasting pans. Skin was perfect, cleanup a breeze."*

–Thomas B.

*"Worked beautifully on induction and cleaned up back to new."*

–Amie F.

*"The Ultimate Roaster works beautifully in the oven, but what really stood out was how well it performs on the stovetop. I can already tell this is going to be a well-used piece in my kitchen."*

–Kate N.

*"I had some pals over and we used the Ultimate Roaster to make a Lamb Roast. Ohhhh my goodness! It was perfect! So tender, juicy and delicious. Now they all want one!"*

–Naomi D.

*"After 3 hours in the oven, the pan was pretty messy but deglazed beautifully with beef stock and red wine. A little hot water and dishwashing liquid in the pan while we ate and it cleaned up easily with a soft cloth."*

–Amy S.