

Lamb Chops



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This recipe is available for:

- Convotherm mini

Accessories:
1/1 GN Grill grate with cross pattern, non-stick coating, Flat, 3055636

PROFILE

Chilled 4°C

1 Full Tray

From Raw

Convection

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2

2

Stage 1
225 °C

RECIPE

Ingredients

12 pcsLamb Chops

10 mlOlive Oil

1 pinchSalt

1 pinchCracked Black Pepper

1. Food Preparation

Trim the chops as required

2. Cooking Instruction

Season and lightly brush with Olive Oil and place on hot Grill Gate, use a 1/1GN pan to catch any fat that comes off the Chops.

3. Food Serving Instruction

N/A

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.