

Rack of lamb with herb crust



L 26:38

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

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- Chilled 4°C
- 1 Full Tray
- From Scratch

Stage 1
220 °C

- Convection
- 00:04 | -
- 2

Stage 2
220 °C

- Convection
- 26:38 | 48 °C
- 2
- 3

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Ingredients

| | |
|---------|--------------------|
| 3 pcs | Rack of lamb |
| 1 pinch | Salt |
| 1 pinch | Pepper |
| 4 pcs | Toast bread slices |
| 1 pcs | Egg yolk |
| 150 g | Butter |
| 0.5 pcs | Parsley |
| 2 pcs | Rosmary |
| 2 pcs | Thyme |

1. Food Preparation

Clean the rack of lamb, and season it with salt and pepper. Blend the toast bread in a blender to fine crumbs. Add the butter, egg yolk and herbs into it, and blend it again to create a paste. Fill the paste into a vacuum bag and roll it out flat. After this, store it in the fridge, until it gets hard. When this is done, cut the crust in layers, size of the lamb rack. Now put the rack of lamb on the Black baking tray into the preheated Convotherm. Now Open the door, and place the crust on each lamb rack, place the core probe in the meat, and close the door.

2. Cooking Instruction

Let the meat rest for few minutes before cutting.

3. Food Serving Instruction

Serve the lamb, in nice chops, together with grilled root vegetables and some potato gratin and juice.