

RACK OF LAMB WITH HERBS



INGREDIENTS FOR 4 PERSONS

- 1 rack of lamb
- 200g Pistachio Sauce
- 200g Cheese Cream "Al Pecorino"
- 8 Rustic Artichokes
- q.s. Herbes de Provence, Freeze-Dried
- q.s. Lamb, Seasoning Salt
- q.s. breadcrumbs

METHOD

- Prepare the lamb filling by mixing the pistachio sauce with the herbs and the breadcrumb until the desired consistency is reached.
- Manually open the rustic artichokes into 'florets' and fry in oil at 170 degrees until make them nicely crispy. Blot with paper towels.
- Bone the lamb loin, distribute the stuffing well, roll it up and tie with string. Season with the lamb mixture and bake until 58 degrees at the heart. Rest in tin foil for a few minutes.
- Serve the thickly sliced lamb on a flat plate, with the pecorino cream and fried artichokes at the base.

PRODUCTS IN THIS RECIPE



Pistachio Sauce



**Cheese Cream
"Al
Pecorino"**



Rustic Artichokes



**Herbes de Provence,
Freeze-Dried**



Lamb, Seasoning Salt