



# LAMB NOISETTES WITH CREAMY SAVOY CABBAGE



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Full creamy taste with less fat and cholesterol
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



25



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE LAMB NOISLETTE

Salt and pepper  
Thyme  
Chervil  
Flat-leaf parsley, finely chopped  
Mustard, to brush

**3 tbsp** Sunflower oil

### FOR THE SAVOY CABBAGE

**1** Savoy cabbage [approx. 600 g], finely shredded

**100 g** Lean bacon, finely diced

**1** Onion(s), finely chopped

**2 tbsp** Sunflower oil

**250 ml** Clear vegetable stock

Salt and pepper

Thyme

**250 g** QimiQ Cream Base

## METHOD

1. Preheat the oven to 110° C (conventional oven).
2. Season the lamb noisette with salt and pepper, and brush with the herb and mustard mixture.
3. Fry to seal in hot oil and place in the preheated oven for 10-15 minutes. Remove the meat from the oven, wrap in tin foil and allow to draw.
4. Cook the cabbage in salt water until firm to the bite. Drain and douse with cold water to retain the green colour.
5. Fry the bacon and onion in oil and douse with the vegetable stock. Season with salt, pepper and thyme. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
6. Add the cabbage and heat through until hot.
7. Slice the lamb and serve immediately with the hot cabbage.