



SADDLE OF LAMB WITH WHITE POLENTA, SPINACH AND SCHWARZER NUSS FROM HANS PETER FINK

QimiQ BENEFITS

- Acid stable and does not curdle
- Full taste with less fat content
- Smooth and creamy consistency in seconds



25



easy

INGREDIENTS FOR 4 PORTIONS

- 700 g** Saddle of lamb
- Salt
- Pepper, freshly ground
- 2 tbsp** Olive oil

FOR THE WHITE POLENTA

- 180 g** White Polenta
- 300 ml** Chicken stock
- 80 g** QimiQ Cream Base
- Salt
- Ground nutmeg
- 2 tbsp** Parmesan

FOR THE SPINACH CRÈME

- 3** Garlic clove(s), finely chopped
- 50 g** Macadamia nuts, finely chopped
- 100 g** QimiQ Cream Base
- 300 g** Leaf spinach
- Salt and pepper

TO GARNISH

- 30 g** Fink's Schwarze Nüsse
- Butter
- Salt
- 1 dash** Apple balsamic vinegar

METHOD

1. Preheat the oven to 180°C (air convection oven).
2. Trim all fat and silver skin from the lamb and season with salt and pepper. Heat the oil in a pan, add the meat and brown on all sides. Transfer the meat to the oven and cook for approx. 5 minutes. Remove, wrap in tin foil and allow to rest before serving. Or sous vide cooking technique: vac-pac the trimmed saddle and cook in a water bath set at 59°C for 20 minutes. Fry in hot oil on all sides and season with salt and pepper.
3. For the polenta slices: sauté the polenta in a dry sauce pot until light golden. Pour in the chicken stock and cook until the polenta is thick, stirring occasionally.
4. Add the QimiQ Sauce Base, salt, nutmeg, butter and parmesan, mix well and let the mixture thicken. Pour into a dish lined with cling film, smooth off the surface and allow to cool.
5. For the spinach crème: bring the QimiQ Sauce Base, garlic and macadamia nuts slowly to the boil. Add the spinach and spices and allow to boil briefly. Remove from the heat and using an immersion mixer, blend to a smooth purée.
6. Turn the polenta out of the dish and cut into slices. Fry in hot oil on both sides until crispy.
7. Fry the saddle of lamb in hot oil and season. Add the Schwarze Nüsse and butter and continue to cook until the butter is frothy. Glaze with the apple balsamic vinegar.
8. Remove the meat from the pan and slice as required. Arrange the lamb, polenta and warm spinach crème on serving plates, sprinkle with balsamic vinegar and the Schwarze Nüsse mixture and garnish with fresh herbs.