



# MARINATED SADDLE OF LAMB WITH TWO KINDS OF LEEK AND PICKLED ONIONS



## QimiQ BENEFITS

- Longer presentation times without loss of quality
- 100 % natural, contains no preservatives, additives or emulsifiers
- Reduces discolouration



60



medium

## INGREDIENTS FOR 10 PORTIONS

### FOR THE MARINATED SADDLE OF LAMB

<b>5</b>	Saddle of lamb, boned
<b>2 twig(s)</b>	Thyme
<b>2</b>	Garlic clove(s)
<b>2 twig(s)</b>	Rosemary
	Black pepper, roughly crushed
	Vegetable oil, to fry

### FOR THE LEEK PUREE

<b>300 g</b>	QimiQ Cream Base
<b>900 g</b>	Leek, cut into strips
<b>50 g</b>	Fresh parsley, chopped
<b>30 ml</b>	Olive oil
<b>80 g</b>	Butter, liquid
	Salt
<b>1 pinch(es)</b>	Ground nutmeg, ground

### FOR THE CHIVE ESPUMA

<b>180 g</b>	QimiQ Whip Pastry Cream, chilled
<b>160 g</b>	QimiQ Cream Base
<b>120 g</b>	Shallot(s), finely diced
<b>2 tbsp</b>	Olive oil
<b>140 ml</b>	White wine
<b>400 ml</b>	Chicken stock
<b>200 g</b>	Chives, chopped
<b>40 g</b>	Flat-leaf parsley, chopped
<b>2 tbsp</b>	Lemon oil
	Salt and pepper

### FOR THE BROWN LAMB SAUCE

<b>1 kg</b>	Lamb bones, small chopped
<b>200 g</b>	Roasted vegetables (leek, carrots, celery, onions)
<b>35 ml</b>	Olive oil
<b>3 tbsp</b>	Tomato paste
<b>250 ml</b>	Red wine
<b>1.5 litre(s)</b>	Brown fond/stock
<b>1 twig(s)</b>	Thyme
<b>1 twig(s)</b>	Rosemary
<b>1 tbsp</b>	Pepper corns
	Salt

### FOR THE STUFFED PICKLED ONIONS

<b>40 g</b>	QimiQ Cream Base
<b>10</b>	Onion(s), small

70 g Butter, liquid

2 g Corn Starch

20 g Mascarpone

5 g Sweet and sour pickled red cherry-peppers

2 g Spanish smoked hot paprika

Salt

#### TO COOK THE ONIONS

400 ml Water

Salt

80 ml Red herb vinegar

#### METHOD

1. For the leek puree: sauté the leeks and parsley in olive oil. Add the QimiQ Sauce Base and liquid butter and reduce for a short time. Season with the spices and fill into a pajocet beaker and freeze at -18 °C.
2. For the chives espuma: sauté the shallots in hot olive oil. Add the white wine and reduce to 1/3. Add the chicken stock and reduce again to 1/3.
3. Add the chives and parsley and bring to the boil. Whisk in the QimiQ Whip, QimiQ Sauce Base and lemon oil. Season to taste with salt and black pepper.
4. Fill into a Pacojet beaker and deep freeze to -18 °C. Pacotise and fill into an iSi Gourmet Whip. Pour in one charger and shake well.
5. For the brown lamb sauce: roast the lamb bones and roasted vegetables in olive oil. Add the tomato paste and roast briefly. Deglaze with the red wine and reduce.
6. Add the brown fond/stock and spices and cook for about 2 hours.
7. Pour the sauce through a fine sieve and reduce by half.
8. For the pickled onions: choose 10 small onions and peel. Hollow out the middle with a small spoon and set aside.
9. Cook the outer shells in the water mixture ensuring they are still quite firm.
10. Pour the liquid butter into a sautese, add the hollowed onions and cook slowly. Mix with the starch and stir well.
11. Using an immersion blender, mix the QimiQ Sauce Base, mascarpone, paprika and spices together well. Add to the braised onion mixture and mix well.
12. Fill the cooked hollowed onions with the QimiQ mixture and warm in the oven at 150 °C (convection oven). Finally, gratinate briefly with a strong overhead heat.
13. Roast the saddle of lamb well in the oven at 145 °C to a core temperature of 53 °C.
14. Serve with the remaining ingredients.
15. **Tip:** Serve with fried potato balls, sherry tomatoes and stir-fried red beans.