



PINK CROWN ROAST OF LAMB WITH BELL PEPPER BUTTER SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Problem-free reheating possible



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE LAMB CROWNS

2200 g	Crown of Lamb
50 g	Olive oil
15 g	Salt
2 g	Black pepper, ground
10 g	Rosemary
10 g	Garlic, chopped
30 g	Butter

FOR THE SAUCE

50 ml	White wine
20 ml	White wine vinegar
20 g	Onion(s), finely sliced
1 g	Black pepper
1 ea	Bay leaf
250 g	QimiQ Cream Base
80 g	Egg yolk(s)
200 g	Butter
10 ml	Lemon juice
10 g	Salt
1 g	White pepper, ground
300 g	Bell Pepper Purée

METHOD

1. Free the crown of lamb from the silver skin and brush the bones clean.
2. Mix all the ingredients except the butter together in a food processor to create a marinade.
3. Brush the crown of lamb with this marinade and cook in the oven at 85 ° C for approx. 2 hours (core temperature 55 ° C).
4. For the bell pepper butter sauce: bring the white wine, white wine vinegar, onions, peppercorns and bay leaf to the boil in a saucepan and reduce by half.
5. Add the QimiQ Cream Base and bring to the boil. Remove from the heat and quickly work in the egg yolk and butter with a whisk.
6. Mix in the bell pepper purée and season with lemon juice, salt and pepper.
7. Before serving, fry the crown of lamb in the butter until crispy. Serve with the sauce.
8. Tip: For the bell pepper purée: roast fresh bell peppers in the oven or use grilled peppers from the glass.