



# PINK CROWN ROAST OF LAMB WITH BELL PEPPER BUTTER SAUCE



## QimiQ BENEFITS

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



medium

## Tips

Braise the peppers for the coulis in the oven.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE LAMB CROWNS

<b>2200 g</b>	Lamb Crowns
<b>50 g</b>	Olive oil
<b>15 g</b>	Salt
<b>2</b>	Black pepper, ground
<b>10</b>	Rosemary
<b>10 g</b>	Garlic, chopped
<b>3 g</b>	Butter

### FOR 1 LITER BUTTER SAUCE

<b>250 g</b>	QimiQ Cream Base
<b>250 g</b>	Bell pepper coulis
<b>500 g</b>	Butter
<b>65 g</b>	QiQ Base for Butter Sauce

## 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. Mix the QimiQ Cream Base bell pepper coulis and the **QiQ Base for Butter Sauce** with a whisk, bring to the boil and set aside.
5. Add the butter and mix with a hand blender or whisk.
6. Before serving, fry the crown of lamb in the butter until crispy. Serve with the sauce.