



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

Parsley, finely chopped

Mustard, to brush

3 tbsp Sunflower oil

FOR THE SAVOY CABBAGE

1 Savoy cabbage [approx. 21 oz], 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 Sauce Base

METHOD

1. Preheat the oven to 220° F (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.