



SADDLE OF LAMB WITH SWEET POTATO AND WALNUT TARTE



QimiQ BENEFITS

- Guaranteed to succeed
- Problem-free reheating possible
- Prevents moisture migration, pastry remains fresh and dry for longer



25



medium

INGREDIENTS FOR 12 PORTIONS

FOR THE SWEET POTATOES AND WALNUT TARTE

500 g	QimiQ Sauce Base
200 g	AP Flour, plain
100 g	Butter, softened
1	Egg(s)
	Salt
100 g	Walnuts, minced
100 g	Feta cheese
3 g	Curcuma, dried
8 g	Salt
	Black pepper
	Nutmeg
40 ml	Orange juice
3 g	Orange zest
1 kg	Sweet potatoes, peeled

FOR THE SADDLE OF LAMB

2 kg	Saddle of lamb
	Salt
	Black pepper
80 ml	Olive oil
120 g	Pommery mustard
	Parsley, minced

METHOD

1. For the pastry: knead the flour, soft butter, egg and salt to a smooth dough.
2. For the filling: mix together the QimiQ Sauce Base, walnuts, feta cheese, curcuma, salt, black pepper, nutmeg, orange juice and orange zest.
3. Cut the sweet potatoes into thin slices, add to the QimiQ Sauce Base mixture and mix well.
4. Roll out the pastry and use to line a greased tart form. Fill the potato mixture into it and bake in a preheated oven at 320°F (convection oven) for approx. 30 minutes.
5. Trim all fat and silver skin from the lamb and season with salt and pepper. Heat the olive oil in a pan and brown the meat on all sides, before cooking in a preheated oven at 160°C for approx. 5 minutes until the internal temperature registers 54°C on a meat thermometer.
6. Allow the meat to rest. Brush with the Pommery mustard and coat in the chopped parsley. Slice and serve with the Sweet Potato and Walnut Tarte.