



SADDLE OF LAMB IN A CREAMY HERB BREADCRUST



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



40



medium

INGREDIENTS FOR 10 PORTIONS

1.6 kg Saddle of lamb
Salt and pepper

FOR THE POLENTA

750 g QimiQ Sauce Base
750 ml Milk
150 g Butter
Salt and pepper
Nutmeg, ground
400 g Corn Meal
5 Egg(s)
180 g Parmesan, grated
Vegetable oil

FOR THE COATING

250 g QimiQ Sauce Base
120 g Parmesan, grated
40 g Bread crumbs
4 Egg yolk(s)
40 g Dijon mustard, coarse
40 g Herb paste
20 White toasting bread, without crust
250 g Streaky bacon, thinly sliced
Vegetable oil, to fry

METHOD

1. Preheat the oven to 340 °F (air circulation).
2. For the polenta: bring the milk to a boil with the QimiQ Sauce Base, butter, salt, pepper and nutmeg. Stir in the polenta and allow to simmer for approx. 5 minutes. Allow to chill.
3. Stir in the eggs and Parmesan and spread onto a greased baking sheet. Bake in the preheated oven for approx. 10 minutes.
4. For the coating: mix the QimiQ Sauce Base with the remaining ingredients together well (except the toasting bread and bacon).
5. Season the saddle of lamb and pan fry gently on both sides. Allow to chill.
6. Flatten the toasting bread.
7. Place the bacon slices onto pieces of aluminium foil. Place the toasting bread onto the bacon and spread the herb cream onto the bread. Place the saddle of lamb on top, and roll in the aluminium foil.
8. Cook the saddle of lamb at 355 °F until a core temperature of 135 °F has been reached. Remove from the aluminium foil and allow to rest.
9. Cut the polenta into slices and pan fry on both sides.
10. Slice the saddle of lamb and serve with the polenta slices and vegetables if required.