



SADDLE OF LAMB WITH SWEET POTATO SOUFFLÉ



QimiQ BENEFITS

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



25



medium

INGREDIENTS FOR 8 PORTIONS

FOR THE SWEET POTATO SOUFFLÉ

250 g QimiQ Classic

800 g Sweet potatoes

Olive oil

Salt

2 Egg(s)

20 g Corn starch

2 small pinch(es) Curcuma, dried

Black pepper

FOR THE SADDLE OF LAMB

1.4 kg Saddle of lamb

Salt

Black pepper

80 ml Olive oil

METHOD

1. For the sweet potato soufflé: Wash the sweet potatoes, dry and rub the skins with olive oil and salt. Wrap in aluminium foil and place in the preheated oven at 170°C until soft.
2. Allow to cool. Scrape the potato from the skins.
3. Mix the unchilled QimiQ Classic with the eggs, starch, spices and sweet potatoes and fill into a greased soufflé mould.
4. Bake in the preheated oven at 160° C for 25-30 minutes.
5. Remove the skin and fat from the saddle of lamb and season the meat with salt and pepper. Sear in a pan with olive oil and place in the preheated oven at 160° C for approx. 8 minutes.
6. Allow the saddle of lamb to rest. Slice open and serve with the sweet potato soufflé.