

MAS DU LINGOUSTO - CUERS

Alpilles lamb, breaded of spinach and savory herb, well-seasoned sauce with herb of the Provençal maquis

Recipe by the chef ARNAUD BOUXIROT



Serves 4,

Alpilles lamb

- Saddle of lamb
 - Savory herb, thyme, bay tree
 - Steam cooking 65°, 55° cooked through
- Bone then roll the small fillet with the herbs, cook in a steam oven

Breaded of spinach and savory:

- 1 ½ cup butter
- 1 tbsp savory herb
- ¾ cup spinach
- ¾ cup breadcrumbs coating
- Salt, pepper

Blend the softened butter and the savory herb, add the spinach, the breadcrumbs coating and seasoning then spread between 2 greaseproof papers.

Well-seasoned sauce / brown stock:

- Lamb trimmings plus the bones
- 1 carrot
- 2 onions
- 1 garlic clove
- 1 leek
- 1 tbsp tomato puree

Sauce base:

White wine
Shallot
Savory herb, thyme, bay tree
Mignonette / 5 berries

Make a brown stock with aromatic garnish, roast the lamb trimmings and the bones then add the garnish and dampen. Once cold, skim the fat off the stock.

In the end:

Sweat the shallots then deglaze with the white wine. Boil the shallots down the $\frac{3}{4}$ and add the lamb juice. Boil it down again until you get a syrupy juice.

At least, infuse the fresh herbs.

The presentation: according your wish with a crunchy new potatoes and serve the extra sauce in a gravy boat.

Enjoy!