



## RACK OF LAMB IN HERB CRUST

For 4 people • Preparation time 1 H 45 • Cooking time 45 MIN

### INGREDIENTS

- 2 Racks of lamb (0.6 kg each)
- 55 g Dijon mustard
- 1 TBS Olive oil
- Salt and pepper

### METHOD

1. In a skillet, add the 1 TBS of olive oil. Let it heat up. Meanwhile, sprinkle the lamb with salt and pepper.
2. Put the lamb fat side down and brown the meat. This should take about 5-8 minutes in order to have nice golden colour.
3. While the meat is browning, in a robot-coupe, put the parsley, thyme, rosemary, garlic, olive oil and a pinch of salt. Pulse until the parsley and garlic are finely chopped. Once chopped, add in the Panko breadcrumbs and pulse until it is just incorporated.
4. Take the lamb out of the skillet and let them cool down before putting the Dijon mustard.
5. With a brush, spread the mustard on the racks, we want a nice coat of mustard.
6. With your hand, take some of the herb mixture and press it onto the lamb. Repeat until it is fully covered. Press down onto the mixture in order to form the crust. Fill in any gaps that may show.
7. Place the lamb on a cookie tray and place in the fridge for at least one hour. This will solidify the crust.