

RACK OF LAMB WITH MUSHROOM CRUST



Ingredients (serves 4 servings):

- 800 g lamb rack
- 2 slices of white bread without shell
- 150 g fresh shitake
- 20 g dry porcini
- Olive oil to taste
- 50 g unsalted butter
- 50 g finely chopped onion
- 80 g grated Parmesan cheese
- 50g Dijon mustard
- 1 clove minced garlic

Rosemary to taste

Thyme to taste

Mint to taste

Salt to taste

Black pepper to taste

Preparation:

1. To make the crust place the previously hydrated porcini mushroom in the processor and add the shitake mushroom, onion, garlic, Parmesan cheese, bread, butter and herbs.
2. Season with salt and pepper and process to a paste.
3. Season the lamb rack with salt and pepper.
4. Heat a frying pan.
5. Put a drizzle of olive oil and grill the lamb rack on all sides.
6. Remove the meat.
7. Pass mustard on one side of the carriage and place a generous layer in the crust.
8. Bring to oven heated at 180° C for 15 minutes.
9. Serves with Waldorf salad polenta prepared according to recipe found in the side dishes.