

TASTES OF LIFE

Lamb Cutlets with a Pistachio Crust (Serves 4)

- 2 racks Lamb
Approx 400 g each
- 50 g Pistachio nuts, chopped finely
- 50 g Butter (at room temperature)
- 30 g breadcrumbs
- ½ tsp Dried thyme
- Salt
- Pepper
- 2 tbsp Olive oil



For the steam: Approx. 100 ml water

Mix the pistachio nuts (chopped very finely) with the butter and breadcrumbs. Season with the thyme, salt and pepper.

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Season the lamb with salt and pepper. Heat the olive oil in a pan and brown the lamb all over. Place the lamb on the universal tray or an ovenproof dish with the meat side facing upwards. Spread the meat with the pistachio mixture, place in a pre-heated oven and inject the burst of steam immediately.

After cooking, wrap the meat in aluminium foil and leave to rest for 10 minutes. Then divide into cutlets.

Setting:	Moisture Plus
Temperature:	200-220° C + pre-heating
Shelf position:	2
Time:	15 minutes + pre-heating
Bursts of steam:	1
When to add the steam:	As soon as the meat has been placed in the oven.

When using the food probe, select a core temperature of 50° C.