



Herb Crusted Lamb Loin with

Mini Vegetable Bouquetière

Yield: 8 Servings

Ingredient

- Lamb loin eyes, 8 oz.
- Sea salt
- Black pepper
- Flat leaf parsley, chopped
- Grain mustard
- Olive oil, extra virgin
- Butter, melted
- Garlic clove, minced
- Bread crumbs
- Lamb D'agneau glaze
- Oyster mushrooms, split
- Chanterelle mushrooms, split
- Royal Trumpet mushrooms, split
- Celery leaves
- Baby carrots with tops

Amount

- 8 Ea
- To taste
- To taste
- 4 TBSP
- 4 TBSP
- 2 oz
- 3 1/2 oz
- 6 Ea
- 1 1/2 C
- 16 oz
- 4 Ea
- 4 Ea
- 4 Ea
- As needed
- 16 Ea

Preparation

1. Preheat oven to 375 degrees.
2. Salt and pepper lamb loin. In a hot sauté pan, sear lamb on all sides. Remove from pan and reserve.
3. In a mixing bowl combine the melted butter, garlic, and bread crumbs.
4. Brush reserved lamb with grain mustard and crust with bread crumb mixture. Place on sizzler plate and put into oven. Cook for approximately 8-10 minutes or to desired doneness.
5. As lamb is cooking in a sauté pan cook the mushrooms and reserve. 6. Remove lamb from oven and let rest 2-3 minutes. Slice into 1/2 slices.
7. To plate: fan lamb slices on plate, with a spoon ladle lamb glaze along side of lamb slices. Garnish plate with sautéed mushroom, carrots and celery leaves.