

## BRAISED LEG OF LAMB

Braised leg of lamb with Julienned parsley root

**6-8 persons**

Sear on a hot griddle pan.  
Add salt and pepper.  
Place in oven, cook at 110°C for 45 minutes or until core temperature reaches 62°C.  
The juices from the lamb are placed in a pot, reduced until it reached a syrupy texture. The reduction is mixed with the herb oil below.

### SIDE DISH FOR 6 PEOPLE

Julienned parsley root, peel left on  
Jerusalem artichokes, julienned  
Rainbow carrots, julienned  
Fennel, julienned  
handful of whole thyme, rosemary, oregano from bundle  
Garlic cloves

Rinse vegetables whole and chop them on site.  
Sautè vegetables in oil and place them and the whole herbs with the leg of lamb for the last few minutes of cooking. Add sea salt and pepper according to taste.

### HERB OIL MADE IN A FOOD PROCESSOR

Parsley, 1 bundle  
Basil, 1 bundle  
Rosemary, 1/2 bundle  
Thyme, 1 bundle  
Oregano, 1/2 bundle  
Sage, 1/2 bundle  
Cooking oil, 2 dl  
Sea salt, 10 gr  
Black pepper, roughly crushed, 5 gr  
Mustard seeds, crushed, 5 gr  
Lemon juice

All ingredients mixed in a food processor.

### METHOD AND PLATING

Vegetables placed in a large dish Inner thigh from lamb cut away and sliced. Leg of lamb is placed on the vegetables with the cut facing up and slices lined over the cut. Herb oil and broth spread on top.

