

tataki of loin of lamb with puff pastry triangles, rosemary & green pepper vinaigrette

Pampas

Ingredients (Serves 4)

4 small loins of lamb
1 cup extra virgin olive oil
1 teaspoon chopped garlic
1 teaspoon fresh chopped oregano
300g or 8 squares of
8 x 8 cm Pampas Puff Pastry
1 egg
2 tablespoons cream
80ml olive oil
2 tablespoons white wine vinegar
1 tablespoon honey
1 tablespoon soy sauce

1 teaspoon finely chopped rosemary
1 teaspoon green pepper corns
1/2 teaspoon cracked black pepper
1 teaspoon chopped chives
1 teaspoon sea salt

Method

Marinate the lamb in extra virgin olive oil, chopped garlic and chopped fresh oregano for 1/2 an hour. Seal the lamb on both sides in a hot pan. Allow to cool and refrigerate for 1/2 an hour. Slice the lamb loin very thinly and place onto the plates. Cut the Pampas Puff Pastry squares into

triangles, mix the egg and cream to make egg wash and generously brush the puff pastry. Bake the pastry triangles for 10 minutes at 180°C.

To make the vinaigrette, combine the olive oil, white wine vinegar, honey, soy sauce, rosemary, green pepper corns, cracked pepper and chives.

To assemble

Drizzle the vinaigrette around the lamb loin and sprinkle with sea salt. Garnish with the warm puff pastry triangles.

Estimated cost per serve - \$2.50

Another quality product from Goodman Fielder.

For more information contact our Advisory Line on 1800 025 066

Goodman

Food Services

Fielder

