

Stuffed lamb cutlets

With herbs, garlic and ham

Serves 4

Ingredients

- **12** lamb cutlets, not too thin (or 1 rack of lamb)
- **1 sprig** rosemary
- **1 sprig** thyme
- **3 slices** smoked ham
- **1 clove** garlic
- salt and pepper
- **1 tbsp** olive oil
- **1 tbsp** butter

Method

PREPARATION

1. Trim any excess sinew from the rack of lamb and scrape the bones clean with a sharp knife. Cut 3 cutlets per person from the rack.
2. Finely chop the herbs and garlic. Roll the herbs up in small strips of ham.
3. Make an incision in each cutlet from the fillet side (the chef will demonstrate). Push in a roll of herb ham and secure the cutlet with a cocktail stick.
4. Rub the outside of the meat with a halved garlic clove and season with salt and pepper.

SEARING

5. Heat the olive oil and butter in a flat frying pan until the butter turns golden brown. Briefly sear the cutlets until golden brown all over.
6. Place the cutlets on a baking tray lined with baking paper, cover with foil and set aside.

TO FINISH

7. Cook the meat in the oven at 140 °C until done to your liking (about 8 minutes).
8. Arrange the cutlets on warmed plates and serve with the other components of the dish.

EQUIPMENT

Sharp knife, chopping board, cocktail sticks, flat frying pan, baking tray with baking paper, aluminium foil, oven

> **Tip:** After searing, you can keep the cutlets warm in a preheated 70 °C oven until after the starter.