



20th ANNIVERSARY
1992 - 2012

Lamb in a Crust of Forest Mushrooms



Ingredients (Serving 6)

White Toque

Description	Item code
16 oz Forest Mushrooms Mix	52101
2 feuilles de Brick Dough	64002
12 oz Brittany Blend	40110
4 oz Shallots	59100
1 oz Echire Unsalted Butter Cup	59250

At your local supermarket

Description
1 Lamb saddle
6 oz Couscous
1 oz Slivered almonds
1 oz Raisins
1 tsp Icing sugar
0.4 oz Clarified butter
1 oz Olive oil
7 fl oz Water
Salt & pepper

Cooking directions

1. Bonned the lamb saddle.
2. Sauté the filet in a frying pan on each side.
3. Sauté the thinly diced shallots and add the forest mix mushrooms. Cook until the water reduces then chop them thinly.
4. Spread the mushrooms on 2 brick dough. Put one filet on each and roll the feuille de brick around. Brush with clarified butter.
5. Put the lamb on a sheet pan and bake in the preheated oven at 350°F for 15 minutes.
6. Meanwhile, put the almonds and the icing sugar in a saucepan and cook until caramelized. Add the raisins, couscous and olive oil. Toss all ingredients together and add to boiling water. Cover.
7. Sauté direct from frozen stage the Brittany blend with the butter.
8. When the couscous is soaked, arrange a circle in the middle of the plate. Place 5 slices of lamb on top, and the Brittany blend around.

Sauce: Lamb demi glace with beurre noisette.