

Roasted lamb with mint sauce

Serves 4

INGREDIENTS

1 rack of lamb
2 cloves garlic
50 g mint
20 g parsley
1 chili
150 ml olive oil
1 tbsp balsamic vinegar
salt
pepper





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METHOD

- 1. Peel and slice garlic. For the mint sauce, finely chop the mint, parsley, and chili. Mix with the olive oil, balsamic vinegar, salt, and pepper in a small bowl.
- 2. Preheat the oven to **160°C Circo Therm®**. Salt the rack of lamb on all sides and fry on **Induction Hob heat setting 7** with some olive oil in an ovenproof pan.
- 3. Add garlic to the pan and transfer to preheated oven. Roast for approx. 10 min.
- 4. Slice the lamb into chops and serve with mint sauce. Enjoy!