



FESTIVE RACK OF LAMB IN A WALNUT CRUST WITH TARRAGON AND PECORINO ?
EASTER INGREDIENTS: FOR 6 JARS ? 1 RACK OF LAMB WITH 12 CHOPS ? 60 G GRATED PECORINO ? 40 G WALNUTS ? 20 G TOASTED SESAME SEEDS ? 3 TBSP BREADCRUMBS ? 3 TBSP MINCED TARRAGON ? 2 EGGS ? SALT AND PEPPER

PREPARATION: TOAST THE SESAME SEEDS IN A DRY PAN FOR A FEW MINUTES. COARSELY CRUSH THE WALNUTS. IN A BOWL, MIX THE WALNUTS WITH THE SESAME SEEDS, GRATED PECORINO, BREAD CRUMBS, MINCED TARRAGON, SALT AND PEPPER. PREHEAT THE OVEN TO 230°C. BEAT THE EGG AND BRUSH IT ONTO THE RACK OF LAMB. THEN COAT THE RACK OF LAMB WITH THE WALNUT MIXTURE. BAKE THE RACK OF LAMB FOR 20 MINUTES. TURN THE DISH IN THE OVEN HALFWAY THROUGH THE COOKING PROCESS. WHEN THE MEAT IS COOKED, WRAP IT IN ALUMINIUM FOIL AND ALLOW TO SIT FOR 10 MINUTES BEFORE SERVING.

Ingredients
(For 6 jars)

Preparation:

- 1 rack of lamb with 12 chops
- 60 g grated Pecorino
- 40 g walnuts
- 20 g toasted sesame seeds
- 3 tbsp breadcrumbs
- 3 tbsp minced tarragon
- 2 eggs
- Salt and pepper

Toast the sesame seeds in a dry pan for a few minutes.

Coarsely crush the walnuts.

In a bowl, mix the walnuts with the sesame seeds, grated Pecorino, bread crumbs, minced tarragon, salt and pepper.

Preheat the oven to 230°C.

Beat the egg and brush it onto the rack of lamb. Then coat the rack of lamb with the walnut mixture.

Bake the rack of lamb for 20 minutes. Turn the dish in the oven halfway through the cooking process.

When the meat is cooked, wrap it in aluminium foil and allow to sit for 10 minutes before serving.