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Rack of lamb with Bruges Apero mosterd/fenegriek crust and marsala sauce

Ingredienten:

- 1 knob of Brugge butter
- 2 racks of lamb
- salt and pepper

For the crust

- 50 g Brugge Apero mosterd/fenegriek
- 2 twigs of rosemary, only the needles
- 20 g bread crumbs
- 50 g Brugge butter, melted
- 2 tsp hot mustard

For the broccoli purée

- 1 broccoli, in florets
- 100 mL cream

For the marsala sauce

- a knob of Brugge butter
- 2 shallots, finely chopped
- 100 mL marsala
- 1 tbsp currant jam
- 200 mL lamb broth
- 1 twig of rosemary, only the needles, chopped

Preparation:

- First make the crust. Grind the Brugge Apero in a food processor. Add rosemary, breadcrumbs, butter and mustard and mix to form a solid mash. Put away in a cool place for at least half an hour.
- Preheat the oven to 200 °C.
- Heat a frying pan on medium heat and melt the butter in it. Season the racks of lamb with salt and pepper. Sear +/- 3 minutes on each side in the pan.
- Place the meat in an oven dish. Divide the herb butter over the meat side. Put the racks of lamb in the oven and fry until golden brown in 15 minutes. Leave to rest for at least 10 minutes under aluminium foil.
- Boil the broccoli florets until done in slightly salted water. Drain and rinse immediately with cold water. Leave to drain well. Mix the broccoli with cream into a smooth mash. Try and flavour to taste with salt and pepper. Keep warm until use.
- Pour the fat out of the pan in which you baked the meat. Add an extra knob of butter for the sauce and put the pan on low heat. Sauté the shallot in it.
- Increase the fire and quench with the marsala. Allow to evaporate almost completely.
- Add currant jam, lamb broth and rosemary and allow to boil down to half.
- Cut the racks of lamb into small cutlets. Serve the cutlets on a dash of broccoli mash and add the sauce.

4 personen

50 min

Main dish

3

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