

Loin of lamb au gratin with aromatic herbs

Difficulty: medium

Time: 30'



For meat lovers, I am now going to prepare a loin of lamb au gratin with aromatic herbs. How is this dish prepared? You will need a loin of lamb with the fat removed and aromatic herbs, mint, sage, rosemary and wild fennel seed. Finely chop the herbs and coat the loin of lamb with them. Put a little olive oil in a frying pan and place some unpeeled garlic in the oil; let it heat up slowly. Once the oil has absorbed the flavour of the garlic, remove the garlic and place the lamb into the pan. Sear on both sides with a drizzle of white wine and then cook in the oven for about 15 minutes. Then remove the pan from the oven and place the lamb on a serving plate, sprinkle some aromatic herbs and some white wine over the top for the juice. When the lamb has finished cooking, the plate can be prepared. How is the plate prepared? After preparing some aubergines and tomatoes au gratin, take the lamb and cut between the ribs; place it on the plate with some aubergines and tomatoes and drizzle the juice it was cooked in over the top.