

BEECH OVENS

SELECTED BY THE WORLD'S LEADING HOTELIERS

Lamb Fillets on Porcini Mushroom Risotto

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|----------------------|--|--------------------------|
| Name of dish: | Lamb Fillets on Porcini Mushroom Risotto | |
| Cooking Temperature: | | |
| Cooking method: | Grilling/Sauté | Preparation Time: 50mins |
| Number of portions: | 1 | Cooking Time: 10mins |
| | | Time total: 1 hr |



Ingredients

Method

| Item | Amount | UOM-Kg/ML/Each | | |
|---------------------------|--------|----------------|--|---|
| Lamb Fillets | 100 | g | | 1 |
| Risotto (refer to recipe) | 80 | g | | |
| Onions (finely diced) | 10 | g | | 2 |
| Porcini Mushrooms | 10 | g | | 3 |
| Thyme leaves | 5 | g | | 4 |
| Olive oil | 50 | ml | | |
| Parmesan shaved | 10 | g | | |
| Flat leaf Parsley | 5 | g | | |
| Garlic | 5 | g | | |

1 Marinate lamb in oil, garlic and thyme overnight if possible.

2 Grill lamb fillets to medium and allow to rest.

3 Prepare the risotto and finish with porcinis.

4 Top the risotto with lamb and garnish with shaved parmesan and flat parsley.