

Lamb caramelized aiguillettes with cumin and rosemary, apples semolina and grilled almonds |

Recipe for 4 servings



Description

Cumin marinated lamb served on a bed of tea infused semolina garnished with a green apple, raisin and almond salad.

Note

If you don't have time to marinate 24h, that's fine. The end result will be better the longer you marinate, up to a maximum of 24h.

Ingredients

Lamb shoulder

- 600 Gr Lamb shoulder
- 10 Gr Cumin powder
- 20 Ml Olive oil
- 2 Clove(s) Garlic
- 1 Sprig(s) Rosemary
- 150 Gr Onion
- 4 Turn(s) Fresh ground black pepper
- 4 Pinch(es) Salt

Semolina salad

- 1 Unit(s) Granny smith apple
- 4 Sprig(s) Fresh cilantro
- 20 Gr Honey
- 40 Gr Raisins blonds
- 30 Gr Sliced almonds
- 200 Ml Water
- 200 Gr Couscous
- 1 Bag(s) Jasmine tea
- 3 Pinch(es) Salt

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

Preparation

Peel the onion and cut into quarters.

Chop a coriander branch and remove the leaves from another.

Cut the lamb into lanyards or strips.

Peel the garlic and halve.

Boil the water with the tea then drop the raisins into the tea.

Brunoise (small cubes) the green apples.

Toast the almonds and set aside.

Lamb shoulder lanyards

In a mixing bowl, combine the lamb, cumin, olive oil, rosemary, garlic and onion quarters. Mix well and set aside in fridge for 24h ideally, or as long as is possible.

In a hot frying pan, with a thread of oil, sear the lamb on all sides and then place in an oven proof pan. Cook for 8-10 minutes then place on a plate and cover with aluminum foil.

Remove the excess oil and fat the cooking pan, then deglaze with water to remove the cooking juices, season and set aside.

Semolina salad

Remove the raisins from the tea. Bring the tea back to a boil and then pour it in a mixing bowl with the semolina. Cover with plastic wrap. Let cook for 5 minutes.

In a frying pan, place the honey to lightly caramelize it, then add the apples, raisins and almonds.

Continue to caramelize for 2 minutes or until you reach a nice golden brown color. Next add the cooked semolina to the frying pan and fluff it with the help of a fork. Keep at room temperature.

When ready to serve, simply add the chopped coriander.

Plating

In a round plate, with a ring mold, make a bed of semolina salad. Place the lamb beside and on top of the salad. Garnish with coriander leaves and the cooking juice from the lamb.

Bon appétit!