

Recipe Card		
	Herb Crusted Rack of Lamb/ Venison	Yield: 4 portions
	Recipe Name:	
Ingredient	Unit	Amount
lamb or veal rack, frenched trimmed, cut in half, scored	ea	1
Dijon mustard	Tbsp	2
rosemary, chopped	tsp	2
thyme leaves, chopped	tsp	2
Italian parsley, chopped	Tbsp	3
bread	oz	7
butter	oz	4
olive oil	As needed	
confit garlic	ea	1
lemon zest	ea	0.5
1	Process bread in a robocoupe until fine crumb texture.	
2	Add the herbs, lemon zest, and garlic and blitz for 30 secs. Adjust seasoning.	
3	Season the racks and add to the pan, skin-side down, and brown on all sides. Remove from the pan and leave to rest for 5 minutes. Deglaze rack with stock to make a jus sauce.	
4	Brush the rack with mustard, add the herb crust. (cover the bones in foil).	
5	Bake in an oven at 400F° until internal temp is 120°F. Allow to rest before cutting.	