BENEN-DIKEN-HOF®

RESTAURANT KÖKKEN

RACK OF LAMB with lamb jus with taboulé and asparagus-radish vegetables

SHOPPING LIST

800 g saddle of Lamb 800 ml Lamb stock

100 g Bulgur

300 g Asparagus . white

300 g Asparagus . green

1 Bu Radishes . min. 5 pcs.

1 Onion

1 Garlic

2 Tomatoes

1 Lemon

100 g Mushrooms

1 Bu Thyme . at least 4 sprigs

1 Bu Rosemary . at least 4 sprigs

1 Bu Chives

1 Bu Parsley . smooth . at least 10 stems

1 Bu Mint . at least 8 stems

1 small Tn Tomato purée

100 g vegetable Stock . BDH*

1 Bt red Port . Tawny

1 Bt Red Wine

1 small Bt oz maple syrup

1 small Bt Honey

50 g Butter

1 Fl Rapeseed oil

1 Fl Olive oil

1 Pk Cornflour

Salt . from the mill Pepper . from the mill

^{*} Order our excellent BENEN-DIKEN-HOF vegetable stock in good time. https://benen-diken-hof.de/en/shop/