

Roasted lamb with mint sauce

Serves 4

INGREDIENTS

1 rack of lamb
2 cloves garlic
50 g mint
20 g parsley
1 chili
150 ml olive oil
1 tbsp balsamic vinegar
salt
pepper



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METHOD

1. Peel and slice garlic. For the mint sauce, finely chop the mint, parsley, and chili. Mix with the olive oil, balsamic vinegar, salt, and pepper in a small bowl.
2. Preheat the oven to **160°C Circo Therm®**. Salt the rack of lamb on all sides and fry on **Induction Hob heat setting 7** with some olive oil in an ovenproof pan.
3. Add garlic to the pan and transfer to preheated oven. Roast for approx. 10 min.
4. Slice the lamb into chops and serve with mint sauce. Enjoy!