



## Rack of lamb with chimichurri crust & xinomavro gravy

### Ingredients

- 1 Frenched rack of lamb (around 1kg)
- 1 sprig of rosemary
- 1 tsp of Dijon mustard
- A little olive oil
- Salt-pepper

### For the rosemary oil

- 3-4 sprigs of fresh rosemary
- 100ml of olive oil

### For the crust

- **350g Breadcrumbs with Panko (Art. 037483)**
- **40g Rub Chimichurri (Art. 51011)**
- 1 bunch of parsley
- 1 tbsp of grated parmesan
- 30ml of olive oil

### For the aubergine cream

- 3-4 aubergines
- 30ml of olive oil
- 2 tsp of white vinegar
- Salt-pepper
- **1 tsp of Garlic Paste (Art. 55014)**

### For the gravy sauce

- **50g of Gravy Sauce (Art. 43881)**
- 250ml of xinomavro wine
- 250ml of water

### Cooking instructions

1. Season the lamb and place in sous vide bag. Add 1 sprig of fresh rosemary, a little olive oil and cook in a sous vide water oven (roner) for 75 minutes at 62°C.
2. Place the rest of the rosemary leaves in the thermomix blender with 100ml of olive oil and beat at high speed at 70°C for 4 minutes. Take the oil from the strainer and place in a baby bottle.
3. Roast the aubergines on a grill or in the oven and mix in the thermomix blender at medium speed, together with the vinegar, season and add the Garlic Paste.
4. Add a little olive oil in a heated pan and take the lamb to make the crust. Spread mustard over it, and place the crust already prepared out over all the surface. Roast in the oven for 5' at 180°C.

### For the crust

Beat in the blender 1/3 of the Panko with the parsley and the Chimichurri. Then mix in the rest of the Panko, 1 spoon of grated parmesan and 1 spoon of the rosemary oil prepared.

### For the gravy sauce

In the same pan where the lamb was sautéed, boil the wine until it evaporates, add the water and the gravy and boil for 3' over a low heat.

Serve the rack of lamb in portions on a plate, accompanying it with hot aubergine cream and pour over the gravy. Flavour with a little rosemary oil.