



Lamb loin with potatoes au gratin and spinach



Categoria

Receitas de Páscoa



Tempo de preparação

Demorado



Dificuldade

Médio



Custo

High



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



70ml of Victor Guedes Extra Virgin Olive Oil Reserve

- 600g of lamb loin
- 20g of garlic
- 1g of fresh thyme
- 200g of spinach leaves
- 50ml of white wine
- Salt and pepper, to taste
- Nutmeg, to taste
- 200g of grated potatoes
- 2 eggs
- 125ml cream
- 50g of grated cheese

1

Marinate the lamb loin in olive oil, crushed garlic, salt, pepper and fresh thyme for an hour.

2

Then, in a hot pan, seal the meat in all sides, together with the thyme and the garlic and then let cook in low heat for 3 minutes in each side. Put aside.

3

Refresh the pan with the white wine and let reduce.

4

Place the meat again and let cook for two additional minutes.

5

Sauté the spinach in olive oil and serve the sliced meat, together with the potatoes au gratin.

6

To make the potatoes au gratin, start by mixing the cream with the eggs, then adding the grated potatoes.

7

Season with salt, ground pepper and nutmeg.

8

Then grease small tins with olive oil and pour the mixture, covering it with the grated cheese.

9

Put in the oven for approximately 25 minutes, at 175°C, until the potatoes are golden.

Produtos utilizados



Reserve

Extra Virgin Olive Oil



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