



## Young goat leg in herb crust



Categoria  
Carne



Tempo de preparação  
Demorado



Dificuldade  
Fácil



Custo  
Select



Com quem?  
Select



Nº de pessoas  
4 pessoas

### Ingredientes



To taste: Gallo Extra Virgin  
Reserve

- 1 leg of young goat
- 4 slices of fresh bread
- 2 garlic cloves
- 500g of early potatoes
- 1 tsp of garlic powder
- 1 tbsp of mustard
- Pepper, to taste
- Salt, to taste
- Coriander, to taste
- Mint, to taste
- Rosemary, to taste

### Method of preparation

1

Season the leg of lamb with salt, pepper and garlic powder, then spread with mustard.

2

In a food processor, grind the slices of bread with the herbs, garlic cloves and Gallo Reserve olive oil.

3

Pour the mixture over the leg of lamb. Press well to form a crust.

4

Place the leg on a tray and drizzle with more Gallo Reserve olive oil.

5

Bake in a preheated oven at 190°C for about 45 minutes, sprinkling with water as necessary.

6

Serve with early potatoes in Gallo Reserve olive oil and garlic.

*Produtos utilizados*



*Reserve*  
Extra Virgin Olive Oil



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