

Dilmah Moroccan Mint Green Rubbed Lamb Loin



0 made it | 0 reviews



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Nestled on the banks of Deira Creek and built in 1975, the Radisson Blu Hotel, Dubai Deira Creek is well known for its superior hospitality and convenient location, and of course, its unparalleled cuisine. Represented by Dammika Herath and Lloyd Aleta.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



Moroccan Mint Green Tea

Ingredients

Dilmah Moroccan Mint Green Rubbed Lamb Loin



- 1 no. lamb loin
- 5 tea bags Dilmah Moroccan Mint Green Tea
- 100g cauliflower
- 1/2 litre milk
- 5 g onion (chopped)
- 50 g butter
- 1 no. pumpkin
- 1 tbsp honey
- 200 ml vegetable stock
- ½ tsp chopped parsley
- 100 ml lamb jus
- 3 pcs semi sundried tomato
- 1 sprig thyme

Methods and Directions

Dilmah Moroccan Mint Green Rubbed Lamb Loin

- Marinate lamb loin with tea and season it. Roll it in a cling film and vacuum pack it. Cook in a warm water bath for 45 minutes at 54 degrees Celsius.
- Sauté onion in butter, add milk and cauliflower. Cook till tender. Blend it into a smooth purée and season it.
- Cut pumpkin in square baton. Cook it like a fondant and glaze it with honey and butter glaze. Season it and finish with chopped parsley.
- Chop sun-dried tomato, add lamb jus and flavour with thyme.