

Lamb With Sweet Pea Puree Paired With Moroccan Mint Green Tea



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Matias Palomo

His cuisine often takes a playful turn, and his dishes nearly always include a side of potatoes—mashed, roasted, and even stuffed with avocado and cream cheese in a nod to hundreds of years of meat and potatoes culture (and a nation with 286 potato varieties).

- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2014



Ingredients

Lamb With Sweet Pea Puree Paired With Moroccan Mint Green Tea

- 800g lamb loin
- 4 cloves garlic
- 400g sweet peas
- 100g butter
- Salt
- Pepper
- 1 red beetroot
- 1 cup red wine
- 50g sugar
- Microgreens



Methods and Directions

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- Season the loin with salt and pepper.
- Sear it in a sauté pan and cook for 10 minutes.
- Cook the sweet peas and blend it with beurre noisette.
- Make a sauce with the sugar, beetroot and red wine.
- Garnish with microgreens.

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