

Carpaccio of Pine-Nut Coated Lamb Loin, Gooseberry Chutney, Minted Pear Spaghettini

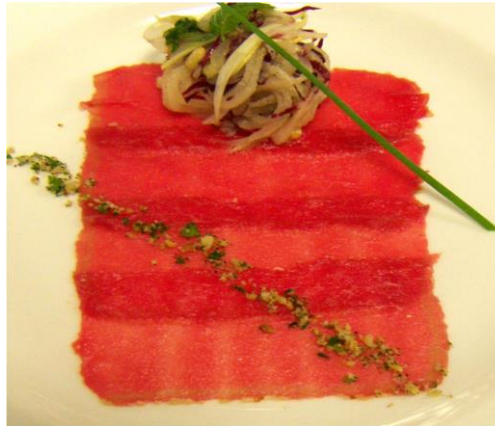
Description:

Serving Size: 50 Servings

Categories: Appetizer, Cold

Cost Per Serving
\$ 4.60

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	8/10/2012	CR
Revised:	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
17.000	kg	Lamb loin		20-100001593
0.100	lt	Truffle oil		20-100009154
1.500	kg	Pine-nut coating mixture	see recipe	50-100000058
3.000	kg	Gooseberry chutney	see recipe	50-100000047
3.000	kg	Minted pear spaghettini	see recipe	50-100000056
0.040	kg	Chive sticks	for garnish	20-100000882

Method of Preparation:

- Season the lamb loin with salt and pepper, brush with truffle oil.
- Wrap the lamb in cling film and freeze.
- Once the lamb becomes frozen remove from the freezer and let set for 2-3 minutes.
Slice very thin and arrange on plate as per picture
- Arrange the minted pear spaghettini on top of the lamb.
- Arrange a line of pine nut mixture per picture.
Place two fresh chives over the pear spaghettini
- Season the lamb with black pepper and sea salt, drizzle truffle oil