Lamb loin with potatoes au gratin and spinach

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Receitas de Páscoa	Demorado	Médio	High	With family	4 pessoas

Ingredientes

- 70ml Gallo Extra-Virgin Olive Oil Reserve
- 600g lamb loin
- 20g garlic
- 1g fresh thyme
- 200g spinach leaves
- 50ml white wine
- Salt and pepper to taste
- Nutmeg to taste
- 200g grated potatoes
- 2 eggs
- 125ml cream
- 50g grated cheese

1. Marinate the lamb loin in olive oil, crushed garlic, salt, pepper and fresh thyme for na 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 over for approximately 25 minutes, at 175ºC, until the potatoes are golden.

Produtos utilizados

Reserve
Extra Virgin Olive Oil

Mais receitas em
www.galloportugal.com

© 2024 Todos os direitos reservados à Gallo Worldwide