



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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