



**SIEMENS**

### Tip

On this setting, the meat will remain pink inside. If you would prefer the lamb backstrap well-done, increase the roasting time by 5-10 minutes.

## Lamb backstrap

**For 4 servings**

**Universal pan and wire rack**

### Ingredients

800g lamb backstrap

Salt

Pepper, freshly ground

1 small garlic clove

3 sprigs thyme

3 sage leaves

1 tbsp rosemary leaves

2 tbsp medium-hot mustard

1 tbsp olive oil

### Method

1. Rinse the fillet briefly under cold water and pat dry with kitchen towel. Then completely remove the layers of fat and sinew. Season with salt and pepper.
2. Peel the garlic. Rinse the thyme sprigs, shake them dry and pluck the leaves. Finely chop the herbs and garlic, and mix with mustard and oil.
3. Preheat the oven.
4. Brush the lamb saddle all over with the paste and roast as indicated.
5. Before serving, cut into equally sized slices.

### Setting procedure:

With meat probe

Universal pan, level 1, wire rack, level 2

Top/bottom heating

220°C

Preheat

Core temperature: 57°C

### Alternative setting:

Universal pan, level 2, wire rack, level 3

Top/bottom heating

220°C

Preheat

Cooking time: 15-25 minutes