



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:

Universal pan on level 1
& wire rack on level 2

Preheat on Top/bottom heating 220°C

Change setting to

Microwave combination

Top/bottom heating 220°C, 90 watts

Cooking time: 10-12 minutes

Alternative setting:

Universal pan, level 2, wire rack, level 3
Top/bottom heating

220°C

Preheat

Cooking time: 15-25 minutes