Easter saddle of lamb stuffed with Parmigiano Reggiano DOP



Informations

People : **4**
Preparation : **60 min.**
Cooking time : **60. min**

Ingredients

- 400 g Parmigiano Reggiano DOP
- 1 deboned saddle of lamb
- 2 cloves garlic
- 30 g butter
- 1 onion
- 1 carrot
- 1 sprig thyme
- 150 g fresh spinach
- ½ bunch basil
- 100 g breadcrumbs
- 1 egg
- 5 cl white wine
- Olive oil
- Table salt, freshly ground pepper

Preparation steps

1. Preheat the oven to 180°C.
2. Trim and thoroughly rinse the spinach.
3. In a pot, melt the butter, then add the spinach and let it cook while stirring it with a fork with a peeled clove of garlic stuck on the end.
4. Once the water from the spinach has totally evaporated, place the spinach in a mixing bowl and add the finely grated parmesan.
5. Season to taste with table salt and freshly ground pepper.
6. At the same time, place the deboned saddle of lamb on a cutting board. Stuff the lamb with the spinach and parmesan mixture, roll the meat tightly, and tie it up firmly.
7. Place the saddle of lamb in an oven-safe dish and season with table salt and freshly ground pepper.
8. Add a drizzle of olive oil and place the garlic, thinly sliced onion, diced carrot, and sprigs of thyme around the meat.
9. Bake in the oven for about 30 minutes.
10. Meanwhile, prepare the breadcrumb coating. To do this, add to a blender the basil, breadcrumbs, and egg yolk. Blend until you get an even mixture.
11. Five minutes before the meat is done, remove the string and cover the lamb with the breadcrumb coating. Return the meat to the oven to finish cooking.

???**Tip:** *Just before serving, prepare your gravy. Remove the saddle of lamb from the cooking dish and caramelise the juices. Skim off a bit of the fat. Deglaze the dish with the white wine and strain the gravy with a fine strainer. Check the seasoning and add a few drops of olive oil to get a gravy with a nice sheen.*

Cut the saddle of lamb into slices and serve with the green risotto nice and hot.