

Neck of lamb with lemon and thyme

Cuisine: English

Food category: Lamb/Mutton



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Company: Retigo



Program steps

Preheating: 180 °C

1	Combination	70 %	Termination by core probe temperature	80 °C	140 °C	100 %	
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Ingredients - number of portions - 6

Name	Value	Unit
neck of lamb	1	kg
lemon juice	2	pcs
a sprig of thyme	7	pcs
water	200	ml
salt	2	g
freshly ground black pepper, ground	1	g

Nutrition and allergens

Allergens:

Minerals: Ca, Cu, Fe, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B6, C, K, Kyselina listová

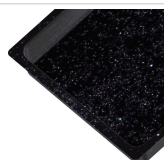
Nutritional value of one portion	Value
Energy	191.7 kJ
Carbohydrate	0.1 g
Fat	7 g
Protein	31.5 g
Water	0 g

Directions

Preheat the Retigo combi oven on combi mode 70%, 140°C, core probe to 80°C. Place the lamb into an enameled GN container, add the lemon juice, thyme, water or stock, a little salt, and plenty of pepper, and place it in the oven.

Serve with plenty of good white bread and perhaps a simple Greek-style tomato and onion salad.

Recommended accessories



Enameled GN container