

# Leg of lamb with spicy "perfume"

Cuisine: **Other**  
Food category: **Lamb/Mutton**




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Company: **Retigo**





Program steps


1


 Combination


 50 %

 Termination by core probe temperature


 72 °C


 130 °C


 70 %





2


 Hot air


 100 %

 Termination by time

 00:10 hh:mm

 170 °C

 40 %



Ingredients - number of portions - 6		
Name	Value	Unit
leg of lamb	2	kg
sumac spice	30	g
dried edible rose flowers	45	g
ground caraway	15	g
ground cinnamon	7	g
lemon peel	1	pcs
oil	20	ml
salt	13	g

Directions

Put the sumac, rose petals, cumin, cinnamon and lime peel into an electric food processor and let it chop into the smallest possible mixture. A mortar can also be used. Rub the lamb shoulder with oil and rub the seasoning mixture into the meat and add salt. Place on a baking sheet and bake on the given program.

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	539.1 kJ
Carbohydrate	0.5 g
Fat	30.5 g
Protein	64 g
Water	0 g

## Recommended accessories



GN container Stainless  
steel full



Enameled GN  
container