

Overnight Sous Vide Lamb stuffed with olives and chorizo

Cuisine: English
Food category: Lamb/Mutton















Author: Phil Smith

Company: Retigo

Program steps

1	 Combination	 50 %	 Termination by time	 00:00 hh:mm	 58 °C	 40 %	
2	 Golden touch				 230 °C	 100 %	

Ingredients - number of portions - 8

Name	Value	Unit
Lamb Leg	2	kg
Olives	160	g
Chorizo	150	g
Fresh rosemary sprig	20	g
Fresh Thyme - bunch	20	g

Directions

Bone out the leg of lamb and keep the bone to one side. Then butterfly out the leg as requierd then put a mixture of diced chorizo and chopped olives onto the lamb and rub to smooth over. Roll the leg with the filling inside, then place into the souse vide bag. Place the rosmary and thyme sprigs onto the lamb and turn the bag over and do the same to the other side. Place the bone into the bag next to the leg. Now vacume the leg. Place the leg into the retigo oven on the wire shelf and set the oven to cook as per stage one above. When you are rerady, remove the lamb from the oven and then select stage two (Golden Touch). Now open the bag and remove the lamb leg and bone. Take off the rosmary and thyme sprigs and place the leg onto a Vision Bake tray and place into the oven when ready. The bone can be used for the gravy. When ready, serve the lamb with roasted new potatoes and mixed vegetables.

Recommended accessories



Vision Bake



Stainless wire shelving