



**Miele**

# Saddle of lamb with Marsala and pepper jus and roasted potatoes

By Miele

**30 minutes, plus pickling time**

Preparation Time

**1 hour 15 minutes (plus 1 hour for pickled onions)**

Cooking Time

**6 serves**

Serves

## INGREDIENTS

### Pickled onions

12 pearl onions, peeled  
125 ml (½ cup) white wine  
vinegar  
125 ml (½ cup) water  
2 tbsp white sugar  
1 tsp salt flakes  
1 tsp chilli flakes

### Saddle of lamb with herb stuffing

20 g butter  
1 shallot, finely chopped  
2 garlic cloves, finely  
chopped  
1 cup lightly packed parsley  
leaves  
6 sprigs thyme  
1 sprig rosemary  
50 g (¼ cup) hazelnuts  
50 g (½ cup) dried  
breadcrumbs  
1 egg  
Salt flakes and pepper, to  
taste  
1 x 1.6 kg boned and  
skinned lamb saddle

### Lamb fat potatoes

1 kg roasting potatoes,  
peeled  
and cut into large pieces  
1 sprig rosemary  
Salt flakes and pepper, to  
taste

### Marsala and pepper jus

2 shallots, finely chopped  
1 tsp black peppercorns,  
lightly cracked  
1 tsp native pepper, such  
as  
Horopito in New Zealand  
or pepperberry in Australia  
1 bay leaf  
1 sprig thyme  
1 tbsp plain flour  
250 ml (1 cup) Marsala  
wine  
500 ml (2 cups) beef stock  
1 tsp white sugar, or to  
taste  
Salt flakes, to taste

## METHOD

### Pickled onions

1. Peel the pearl onions, leaving them whole. Place in a small vacuum sealing bag.
2. Combine the remaining ingredients in a medium saucepan on medium-high heat, induction setting 7 and bring to a boil. Remove from the heat and cool slightly.
3. Pour the pickling liquid into the vacuum sealing bag with the onions.
4. Place into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3.
5. Place the sealed bag onto a baking and roasting rack in the steam oven and Steam at 85°C for 1 hour.

### Saddle of lamb with herb stuffing

1. Melt the butter in a small frying pan on medium-high heat, induction setting 7. Cook the shallot and garlic for 5 minutes, or until soft. Remove from the heat and allow to cool.
2. Blend or process the parsley, thyme, rosemary, hazelnut and breadcrumbs until combined. In a small bowl, combine the herb mixture, egg, and shallots. Season to taste.
3. Remove excess fat from the lamb saddle, leaving 5 mm of fat on the edge. Remove excess fat from the inside.
4. Remove the eye fillets from the lamb saddle, remove sinew and silver skin and return to the saddle.
5. Place the stuffing between the two backstraps. Roll the saddle together, remove any excess lamb so it only overlaps by 5 cm, reserve these trimmings for the sauce. Using kitchen string, tie the saddle, then rub with salt and pepper.
6. Place the lamb on a grilling and roasting insert in a universal tray. Place into the oven on shelf level 2 and insert the food probe into the centre of the meat.
7. Select User Programmes and create the following:

Stage 1: Select Fan Grill at 250°C + 30 minutes.

Stage 2: Select Moisture Plus with Fan Plus + 55°C Core temperature + 110°C.

Save and start programme.

8. Remove the lamb from the tray, cover loosely with foil and place into a deep warming drawer on Keeping food warm setting 1 (approximately 65°C) to rest. Alternatively, rest the lamb in a warm area until ready to serve.
9. Pour the fat from the lamb tray into a gourmet oven dish and reserve to make the potatoes.

### Lamb fat potatoes

1. Place the potatoes in a perforated steam container and steam at 100°C for 25 minutes, or until tender.
2. Place the potatoes into the gourmet oven dish with the reserved lamb fat and the rosemary, toss well to combine.
3. Place the gourmet oven dish into the combi steam Pro oven on shelf level 2.
4. Select Combi mode: Fan Plus at 220°C + 0% moisture + 30 minutes, or until the potatoes are crisp all over.

Turn the potatoes every 10 minutes while roasting.

## **Marsala and pepper jus**

1. Heat a medium saucepan with the reserved lamb trimmings on medium heat, induction setting 6, add the shallots and sauté for 2 minutes, or until translucent.
2. Add the pepper, herbs and flour to the saucepan and cook for 1 minute, stirring continuously.
3. Add the Marsala and bring the sauce to a boil on high heat, induction setting 8 and cook for 3 minutes. Add the beef stock and return to a boil.
4. Reduce to a simmer on medium heat, induction setting 5, for 10 minutes or until the sauce is reduced to 1 ½ cups. Season to taste with sugar and salt.
5. Strain the sauce into a serving jug.

## **To serve**

1. Slice the lamb into 6 thick pieces. Serve with the Marsala and pepper jus, halved pickled onions and roast potatoes.

## **Hints and Tips**

- Saddle of lamb is an often-underused cut of lamb. It is a double boned and rolled loin roast. Ask your butcher to cut this for you ahead of time, as it will be cut to order.
- If you're unable to source a saddle of lamb, this recipe works equally well with a boned shoulder.
- This recipe makes extra pickled onions, they can be stored for months in the fridge.
- The potatoes can be cooked in the oven using Crisp function if you don't have a combi steam Pro oven.