



Main Street, Wicklow Town. Tel: 0404-69719
www.cullensbutchers.com

RACK OF LAMB

Ingredients:

1 Rack of Lamb
Salt and Pepper
Parsley 4 tbsp
Thyme 1 tsp
Breadcrumbs 75g
Knob of butter
Mustard 1 tbsp

Preparation:

Preheat the oven to 200 deg.
Season the lamb with salt and pepper.
Place in the oven for 10 min.

Make the breadcrumb topping:
by combining the herbs, breadcrumbs, seasoning and butter.

Remove the lamb from the oven, spread with mustard
and spoon over the breadcrumb mixture.
Press well onto the lamb.

Place the lamb back in the oven for 25 minutes.
Always allow meat to rest before carving into cutlets.