

OBERGURGLER MOUNTAIN LAMB WITH STRING BEANS & POTATO GRATIN

(for approx. 4 persons)

Ingredients

mountain lamb:

1 kg saddle of lamb
herb oil
garlic
salt, pepper
olive oil

Potato gratin:

½ kg potatoes, fatty, raw, peeled
¼ l cream
50 g cheese (spicy), grated
salt, garlic (pressed)
Nutmeg (grated)
a bit of butter

string beans:

about 500 g beans

Preparation of lamb

Marinate the saddle of lamb with herb oil and garlic for 24 hours. Cut the meat into portions, add salt and pepper, sear meat in a hot pan and bake in the oven at 85° C until they are medium! (depends one size)

Roast the string beans (if they are fresh, boil them before in hot water) and the meat in garlic butter. Now they are ready to serve.

Preparation of potato gratin

Cut the potatoes into 2 mm thick slices. Boil cream, salt, garlic and nutmeg, add potato slices and cook until it become a creamy mass – stir continuously. Grease ovenproof dish with butter, fill it with the mass and sprinkle with cheese.

Bake in the oven (180° C) for about 35 minutes.

ENJOY!

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