

Plating Guide - Herbed-Crusted Dijon Lamb

served with fingerling potatoes, baby vegetables & cherry jam

Ingredients

- Lamb
- Vegetables
- Fingerling potatoes
- Garnish
- Cherry jam



Plating Steps

1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid on.
2. Once heated to desired temperature, let it rest and slice between the second and third bone.
3. Place in center of plate as shown.
4. Add fingerling potatoes.
5. Spoon jam around the steak.
6. Add baby vegetables.
7. Garnish.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.