

Plating Guide - Crusted Lamb Loin

Pepper-Crusted Lamb Loin with Roasted Fennel

Heat at 275°F / 135°C for 20 minutes

- Lamb Loin
- Roasted: Fennel and Squash
- Wilted Greens



Garnish Kit (keep cold):

- Chopped Herbs
- Fresh Rosemary
- Rosemary Oil and Red Wine Reduction (reserve at room temperature)



Plating Steps

1. Shingle vegetables, using mushroom as base center of plate
2. Arrange wilted greens upon roasted vegetables
3. Lamb should be sliced on bias (angle) and arranged using vegetables and wilted greens as base
4. Drizzle red wine reduction and rosemary oil around entree
5. Garnish plate with chopped herbs and "plant" rosemary garnish behind lamb, within vegetables



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