

## Nut, Herb and Mint Tea Crusted Rack of Roast Lamb



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- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
The Dilmah Book of Tea inspired Cuisine & Beverage

### Used Teas



Mint

### Ingredients

#### Nut, Herb and Mint Tea Crusted Rack of Roast Lamb Roast Lamb

- Dilmah Mint Tea
- 1 rack of Lamb
- Pistachio nuts



- Cashew nuts
- Fresh bread crumbs
- Chilli pieces
- Salt & Pepper
- Apricot
- Seasonal vegetables
- Beetroot confit
- Apricot biriyani cous cous

### **Onion Marmalade**

- Slice of onion
- Thyme
- Red wine
- Brown sugar
- Salt & pepper

### **Polenta Cake**

- Polenta (corn powder)
- Stock
- Onion
- Garlic
- Thyme
- Cream
- Stock
- Salt & pepper

## **Methods and Directions**

### **Nut, Herb and Mint Tea Crusted Rack of Roast Lamb** **Roast Lamb**

- Season the rack of lamb with salt, pepper and herbs and then seal it.
- Make the crust with the nuts, tea and bread crumbs. Arrange on the lamb and cook in the oven.
- Make the biriyani cous cous with apricot, seasonal vegetables, beetroot confit and mint tea jelly (tea infused lamb jus).

### **Onion Marmalade**

- Slice of onion
- Thyme
- Red wine



- Brown sugar
- Salt & pepper

### **Polenta Cake**

- Saute the onion, garlic and thyme.
- Add the stock and bring to boil.
- Add the polenta.
- Add the cream and mix.

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