

PISTACHIO CRUSTED YARRA VALLEY LAMB OPEN SANDWICH WITH MANGO SALPICON



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A true contender in the hospitality industry of the country, Cinnamon Grand Colombo is where senses are delighted and desires indulged. Represented by A.M.D Sampath & Soraiya Mareena Dole.



- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

PISTACHIO CRUSTED YARRA VALLEY LAMB OPEN SANDWICH WITH MANGO SALPICON

- 400g lamb
- 80g pistachio
- 01 nos mango (ripe)
- 200g puff pastry
- Salt & pepper, to taste
- Micro herbs, for garnish



Methods and Directions

PISTACHIO CRUSTED YARRA VALLEY LAMB OPEN SANDWICH WITH MANGO SALPICON

- Marinate the lamb with salt, pepper and olive oil, resting the meat for 4-5 hours.
- Cook the lamb to medium rare.
- Cut slices and arrange on baked puff pastry slice.
- Serve with mango salpicon.