



HERB-CRUSTED
LAMB LOIN

Trefethen

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INGREDIENTS

2 lamb eye of loin steaks
1 bunch thyme
2 sprigs rosemary
1/2 bunch parsley, roughly chopped
2 cup baby spinach leaves
2 cup panko breadcrumbs
canola oil
½ cup Dijon mustard
flake salt or sea salt
black pepper, freshly ground

PROCEDURE

1. Preheat oven to 400F. To prepare the crust, strip the thyme and rosemary from stems and process them in a food processor with parsley and spinach. Add breadcrumbs to the mixture and pulse to combine. Set aside.
2. Heat canola oil over medium-high heat in a large skillet. Once hot, season the lamb with salt and pepper and carefully sear both sides of the loin until well caramelized. Transfer lamb to an oven-safe pan with rack and roast until the internal temperature reaches 135F. Remove lamb from oven and allow it to rest at least ten minutes.
3. When ready to serve, spread a thin layer of mustard all over each loin and coat with herb crust. Return to oven long enough to warm it through, taking care not to burn the crust. Slice, serve, and enjoy!

TREFETHEN WINE PAIRING

Cabernet Sauvignon: *Ripe, focused flavors of cherry, boysenberry, and black currant with soft notes of cedar, bay leaf, and a savory earthiness. On the palate, this wine has a fruit-driven entry balanced with firm tannins that give way to a lush, lingering finish.*