



**Miele**

# Steamed lamb in onion sauce

By Shannon Bennett

**10 minutes**

Preparation time

**45 minutes**

Cooking time

**4 servings**

Serves

## INGREDIENTS

50 ml duck fat  
4 brown onions, peeled and cut in half, evenly sliced thinly  
10 clover of garlic, peeled finely chopped/crushed  
250 ml white wine  
500 ml brown chicken stock  
2 sprigs of thyme  
2 x 300 g lamb loins, cleaned of all sinew  
50 g pimentos  
4 anchovies, white, marinaded  
2 cups broad beans, picked and shelled  
1 lemon, zest and juice

## Miele Accessories

Steam tray

## **METHOD**

1. In a heavy-based pan over low heat, Induction setting 5, melt the duck fat.
2. Add the onions and cook slowly to caramelise. Add the garlic and cook for a further 2 minutes.
3. Deglaze the pan with the white wine. Add the chicken stock and the thyme. Cook the liquid until it is reduced by one-third and then remove from the heat.
4. Place the loins into a solid steam tray lined with baking paper. Place into the steam oven and Steam at 75°C for 15 minutes, remove from the steam oven, season with salt and pepper and rest.
5. Take a small saucepan, add the butter and oil to the pan, add the pimentos and anchovies, sauté on high heat, Induction setting 7 for 30 seconds.
6. Add the broad beans, season with lemon zest and a squeeze of lemon.
7. Slice each lamb loin evenly lengthways to expose the beautiful pink centre, slice approximately 2 cm x 8 cm portions.

## **To serve**

1. Add a very generous ladle of the onion soup to each plate, at the top of each plate place one strip of lamb, at the bottom half of each plate add a generous amount of broad bean mixture and serve.