Young goat leg in herb crust

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Carne	Demorado	Fácil	Select	Select	4 pessoas

Ingredientes

- To taste: Gallo Extra Virgin Reserve
- 1 leg of young goat
- 4 slices of fresh bread
- 2 garlic cloves
- 500g of early potatoes
- 1 tsp of garlic powder
- 1 tbsp of mustard
- Pepper, to taste
- Salt, to taste
- Coriander, to taste
- Mint, to taste
- Rosemary, to taste

Method of preparation

1. Season the leg of lamb with salt, pepper and garlic powder, then spread with mustard.
2. In a food processor, grind the slices of bread with the herbs, garlic cloves and Gallo Reserve olive oil.
3. Pour the mixture over the leg of lamb. Press well to form a crust.
4. Place the leg on a tray and drizzle with more Gallo Reserve olive oil.
5. Bake in a preheated oven at 190ºC for about 45 minutes, sprinkling with water as necessary.
6. Serve with early potatoes in Gallo Reserve olive oil and garlic.

Produtos utilizados

Reserve

Extra Virgin Olive Oil

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