Neck of lamb with lemon and thyme

Food category: **Lamb/Mutton**

Author: Jaroslav Mikoška
Company: Retigo

Program steps

Preheating: 180 °C

1	Combination	70 %	Termination by core probe temperature	80 °C	140 °C	100 %	

Ingredients - number of portions - 6

Name	Value	Unit
neck of lamb	1	kg
lemon, juice only	2	pcs
thyme sprig	7	pcs
water	200	ml
salt	2	g
black pepper	1	g

Directions

Preheat the Retigo combi oven on combi mode 70%, 140C, core probe to 80C. Place the lamb into an enammeld GN container,
add the lemon juice, thyme, water or stock, a little salt and plenty of pepper and place it in the oven.
Serve with plenty of good white bread and a perhaps a simple Greek style tomato and onion salad.

Recommended accessories

Enameled GN container