



**Taste & Technology**

## Leg of Lamb SV

**Recipe number:**

04.10.012

**Starting material:**

1000 g Leg of lamb with bone

**Seasonings & additives:**

100 g Lafiness Mediterranean Herbs 807750  
Premium SG

**Processing procedure:**

Marinate the leg of lamb in the marinade.  
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990550 shrink bag 400x600

**Preparation:**

Cook in a water bath at +58°C for 20 hours.

Remove the cooked leg of lamb from the bag and fry or BBQ on both sides until crispy.

**EU Food Information Regulation:**

Lamb, rapeseed kernel oil, seasoning, sea salt, palm fat

**Analysis:**

Calorific value KJ	1,090 KJ
Calorific value Kcal	263 Kcal
Fat	21.4 g
Saturated fatty acids	6.7 g
Carbohydrates	0.7 g
Sugar	0.5 g
Protein	16.5 g
Sodium	0.5 g
Salt	1.2 g