

TomRuby

Sweet and succulent

Brix: 8-9 Fruit weight: 18-25g

TT-812

Resistances: Fol: 1, Sl, ToMV, ToBRFV (HR)







Tom Ruby

Lamb Confit





Lamb Confit

Lamb leg confit with sweet
TomRuby sauce.

4 servings

10 minutes to prepare

30-35 minutes to cook

TomRuby tomatoes • 1kg

Boneless lamb hind leg • 500g

Cumin • 10g

Parsley • 30g

Coriander • 30g

Garlic • 3 cloves

Fresh rosemary • 1 sprig

Fresh sage • 1 sprig

Bread • 8 slices

Extra virgin olive oil • To taste

Fine salt • To taste

Cut the boneless leg of lamb into four equal parts. In a non-stick, pre-heated pan scald the pieces of lamb with two cloves of garlic. Scald each side for about 5 minutes over high heat. Once all the sides have been scalded, place them in a baking tray, add the garlic on top and a sprig of rosemary and bake at 180°C for 5-6 minutes. Take the lamb out of the oven and let it rest on a grid to drain the liquid.

In a saucepan, sauté a clove of garlic, cumin, parsley, coriander and add the TomRuby tomatoes, previously washed and cut into cubes. Cook for about 10-15 minutes until TomRuby tomatoes completely reduce forming a rustic sauce.

In the meantime, cut each piece of lamb into slices and place them at the centre of the serving plate. Nap the meat with plenty of TomRuby tomato sauce. Garnish to taste with a little extra virgin olive oil and enjoy with two slices of bread.

In the absence of non-stick frying pan, use baking paper and a little extra virgin olive oil to scald the lamb.