



RACK OF LAMB WITH CRACKER BLACK PUDDING CRUST

Succulent rack of lamb, encased in a black pudding crust, elevated with a hint of Mint Sauce.



PREP TIME
30 MIN



COOK TIME
30 MIN



SERVINGS
4

Ingredients

- 1 Rack of lamb with 8 pieces.
- 120g quality black pudding
- 120g crackers, crushed
- 60g butter, melted
- 5g chives, chopped
- 30g [Blenders Mint Sauce](#)
- 20g Greek yoghurt

Allergens

Contains Gluten, Milk

Method

1. Prep the lamb rack and remove any extra fatty pieces, set aside, and let it get to room temperature.
2. In a food processor, grate the black pudding, the crushed crackers, and the chopped chives. Blend the ingredients together. Gently melt the butter in a pot and the black pudding mixture, add the [Blenders Mint Sauce](#) and cook for about 5 minutes. Remove the mixture and place it in some cling film, roll up tightly and place in the fridge for about 20 minutes to allow to set.
3. Heat a large pan with a little oil and seal the rack of lamb on both sides. Remove from the heat. Take the crust out of the fridge and place it on the outside of the rack. Put into a hot oven 180 degrees for roughly 10 minutes. Remove and allow to rest for a few minutes before cutting into individual cutlets.
4. Serve with some baby boiled potatoes, seasonal vegetables and some Greek yoghurt combined with the remainder of the [Blenders Mint Sauce](#).