



Lamb tenderloin with homemade pasta, vegetables, topped with mushroom sauce

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Experience the taste of homemade pasta meal with deliciously tender lamb tenderloin, topped with a creamy fragrant and flavorful mushroom sauce. Serve with cooked local vegetables for a complete meal.

Preparation time: 90 min.
4 servings

INGREDIENTS

- flour, type 300 g
- eggs 3 pieces
- lamb tenderloin 680 g
- butter 300g
- rosemary 50 g
- thyme 50 g
- garlic 50 g
- zucchini 80 g
- bell peppers (red or orange) 100 g
- white onions 100 g
- tomatoes 100 g
- mixed wild mushrooms 200 g
- cream, 35% fat 100 g
- salt

Pasta. Mix ingredients till smooth consistency. Film the dough with plastic film, rest in the fridge for 30 minutes or more. Roll the dough, and cut into tiny stripes. Boil in salty water till cooked.

Meat. Trim the meat, cut into 4 portions, approximately 170g, season. Heat up a pan with oil, pan sear pieces till colored, add butter, rosemary, thyme and garlic, braise till internal temperature is 48, rest, then serve.

Vegetables. Peel onions, cut into big cubes. Wash bell peppers, remove seeds, cut in big cubes. Wash zucchini, cut in half and dice. Wash tomatoes, blanch and cut into concasse. Heat up sauteuse with oil, start saute vegetables with onions, then zucchini and continue with the rest.

Sauce. Melt butter, saute mushrooms and garlic, reduce the heat, pour cream in, bring to a boil, simmer for 5-10 mins, season.

