

Neck of lamb with lemon and thyme

Cuisine: **German**
Food category: **Lamb/Mutton**



Author: **Jaroslav Mikoška**
Company: **Retigo**



Program steps

Preheating: 180 °C

1	Hot air	%	Termination by time	00:30 hh:mm	31 °C	100 %	
2	Hot air	100 %	Termination by core probe temperature	75 °C	160 °C	100 %	
3	toto je moje pzonamka						
	Hot air	100 %	Termination by delta T	80 °C	60 °C	70 %	
4	Combination	50 %	Termination by time	00:30 hh:mm	160 °C	100 %	
5	Combination	50 %	Termination by core probe temperature	75 °C	160 °C	100 %	
6	Combination	50 %	Termination by delta T	75 °C	50 °C	100 %	
7	Steaming		Termination by core probe temperature	75 °C	99 °C	50 %	
8	Regeneration a la carte	100 %		00:30 hh:mm	135 °C	70 %	
9	Golden touch				230 °C	100 %	
10	Injection	7 n		30 s	100 ml		
11	Cook & Hold				75 °C	40 %	
12	Pause			45 s			

Ingredients - number of portions - 6		
Name	Value	Unit
neck of lamb	1	kg

Directions

Preheat the Retigo combi oven on combi mode 70%, 140C, core probe to 80C. Place the lamb into an enammeld GN

lemon, juice only	2	pcs
thyme sprig	7	pcs
water	200	ml
salt	2	g
black pepper	1	g

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