



# Charred lamb - Paprikasud - gratin potatoes

## Ingredients

for 4 persons

### Charred Lamb

600g lamb medallion  
1 sprig thyme  
1 sprig rosemary  
1 clove of garlic  
salt, pepper  
some olive oil for frying  
some cuttlefish colour

### Paprikasud

3 red peppers  
100 ml water  
30 ml dry red wine  
2 pcs. Basil leaves  
1 sprig thyme  
1 tsp icing sugar  
Salt

Mix some arrowroot starch with butter and thicken the paprika sauce slightly with it.

## Preparation

### Charred lamb

Sauté the medallion with the spices so that it is still almost raw in the middle. Dry it and brush it with sepiá colour and dry it in the oven at top heat so that it is cooked. Pay attention to the cooking point.

### Paprikasud

Halve the peppers, remove the stalk and core.  
Purée with water, icing sugar and a pinch of salt to a red juice.  
Strain through a fine sieve and reduce slightly.

Serve with potatoes au gratin.

