

Braised leg of lamb with polenta ricotta pie



*Up to 30
min.*



Normal



Zubereitung

1. Remove any tendons and gristle from the leg.
2. Fry the legs in a frying pan, put it in a roasting tin and leave it to rest.
3. In the meantime, wash the vegetables, cut them into small cubes and fry them.
4. Also fry the tomato paste and deglaze with the stock and red wine, then gently boil down.
5. Put the sauce base over the leg of lamb and cook in the oven at 160°C until the leg has a core temperature of 70°C. Remove the leg from the sauce and leave it to rest in the oven at 60°C.
6. Strain, reduce and season the sauce.
7. Boil the milk up with the spices, **GOLDSTEIG Butter** and stir in the polenta. Stir the polenta until it is wonderfully soft.
8. Separate the eggs and beat the egg white.
9. Take the polenta out of the pan, mix it with the egg yolk and small pieces of **GOLDSTEIG Almdammer** and **GOLDSTEIG Ricotta**, . Fold in the egg white and season again.
10. Put the polenta in a baking dish or Dutch oven and bake in the oven at 160°C for about 30 minutes.

Zutaten



For 4 people:

- 800 g leg of lamb without any bones
- 50 g carrots
- 50 g celeriac
- 2 onions
- 50 g celery
- 2 spoons of tomato paste
- 150 ml red wine
- 1 l meat stock
- 25 g sugar
- Rock salt

For the polenta:

- 250 ml milk
- 70 g fine polenta (corn semolina)
- 3 egg yolks
- 30 g **GOLDSTEIG Butter**
- 150 g **GOLDSTEIG Ricotta**,
- 50 g **GOLDSTEIG Almdammer Cheese Block**
- Salt, pepper, garlic puree, chopped rosemary