

BBQ grilled lamb rack, Maille mustard and rosemary crust, bacon and brie cheese stuffed potatoes

Recipe for 4 persons

Description

Rack of Quebec lamb, seared on the barbecue then covered with a mustard and rosemary, served with a potato stuffed with smoked bacon and brie cheese.

Ingredients

Lamb rack and crust

- 4 Unit(s) Lamb rack (2 chops)
- 150 Ml Dijon mustard
- 160 Gr Breadcrumbs
- 2 Sprig(s) Rosemary
- 100 Gr Flour
- 2 Unit(s) Egg
- 25 Ml Milk
- 5 Gr Sea salt flakes
- Salt and pepper
- Butter

Baked potatoes

- 4 Unit(s) Russet potatoes
- 4 Slice(s) Bacon
- 180 Gr Brie cheese
- 2 Unit(s) Green onion
- 60 Gr Butter
- Salt and pepper
- Butter

Preparation

- Preparation time **30 mins**
- Preheat your **BBQ** at **425 F°**

Set up

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Lamb rack and crust

Lamb rack and crust

Baked potatoes

Baked potatoes

Bon appétit!