



RACK OF LAMB

BAKED POTATO | RATATOUILLE

Ingredients:

- 1 rack of lamb
- 3 potatoes
- 5 sprigs of thyme
- 2 branches of rosemary
- 2 sprigs of sage
- 2 cloves of garlic
- 25 gr panko
- 1 tbsp fresh parsley
- 1 red pepper
- 1 red onion
- 1 zucchini
- 1 eggplant
- tomato juice
- provençal herbs | EldurApi
- vegetables herbs | EldurApi
- BBQ herbs | EldurApi
- red wine barrel shreds | Eldurapi
- meat marinade | Eldurpapi

Light a medium amount of charcoal and heat your Kamado to 200 °C. When the Kamado is at temperature, place the grid in the Kamado. Place the grid on the highest level. For this recipe, work with direct heat.

Ratatouille:

Dice the red onion, bell pepper, zucchini, and aubergine. Put a dutchoven or cast iron dish on the bbq with a little olive oil. First add the hard vegetables such as bell pepper and onion, garlic, later the aubergine and zucchini. Finish with vegetables and Provençal herbs. Let it stew and after 5 minutes add the tomato juice and simmer the ratatouille until everything is cooked. (total 15 min)

Rack of lamb:

Coat the rack of lamb with meat marinade and sprinkle with BBQ herbs, then color it on the grill. Add some red wine barrel chips for extra flavor. Chop all the herbs and mix with panko and a

Supplies:
pro set
woodchipper

spoonful of the meat marinade. Remove the rack of lamb from the grill when nicely browned, wrap it in the spice mixture and cook to 47 g core. (total 15-20 min)

Jacket potato:

Kamado set up:
direct heat

Take small potatoes, wash them thoroughly. Wrap the potato in the aluminum foil, season with vegetable herbs. Note, start with the potato in this dish. These will be done after 30-45 minutes.