## **Roast Rack of Lamb with Pommery Mustard**

## Ingredients

Rack of lamb Pommery mustard Mint jelly Rosemary Breadcrumbs

Egg

Flour

Red wine

## Seasoning

Salt & pepper





Rub rack of lamb with salt. Coat with flour.

Pan-fry rack of lamb till golden-brown.

Preheat oven under 180. Then place rack of lamb into oven.

## The Topping

Mix mint jelly, pommery mustard, bread crumbs, rosemary, flour, eggs and red wine.

Season with salt & pepper.

Spread topping evenly on top of rack of lamb. Place it back into oven for few minutes.

Done!



