

# Neck of lamb with lemon and thyme

Food category: Lamb/Mutton

Author: Jaroslav Mikoška  
Company: Retigo



## Program steps

Preheating: 180 °C

1

Combination

70 %

Termination by core probe temperature

80 °C

140 °C

100 %

Ingredients - number of portions - 6		
Name	Value	Unit
neck of lamb	1	kg
lemon, juice only	2	pcs
thyme sprig	7	pcs
water	200	ml
salt	2	g
black pepper	1	g

Directions

Preheat the Retigo combi oven on combi mode 70%, 140C, core probe to 80C. Place the lamb into an enammeld GN container,

add the lemon juice, thyme, water or stock, a little salt and plenty of pepper and place it in the oven.

Serve with plenty of good white bread and a perhaps a simple Greek style tomato and onion salad.

## Recommended accessories

Enameled GN container