

Braised Lamb Confit & Cherry Tomato Aubergine Roulade



INGREDIENTS

300g lamb shoulder braised
2 onions
2 tbsp brown sugar
1 tbsp balsamic vinegar
8 cherry tomatoes halves.
12 pcs mounge-tout
200ml beef jus
8 slices Orogel Aubergines



METHOD

- 1 Slice the onions and saute until softened, add the sugar and tomatoes and saute until caramelized.
- 2 Add the balsamic and 100ml beef jus and bind.
- 3 Pull the already braised lamb shoulder and mix well with the sauteed vegetables.
- 4 Cut the mounge-tout in julienne and mix well with the rest of the mixute.
- 5 Put the mixture on the aubergines and roll.