



FROM THE KITCHENS AT
HOUMAS HOUSE

COMMUNITY COFFEE MARINATED LAMB LOIN COOK SOUS VIDE

For Lamb

- 2 Boneless Lamb loins (about 10 oz. each)
- 1/2 cup Community coffee (room temperature)
- Salt and pepper
- 1 tbs olive oil

Directions

Generously season the lamb on all sides with salt and pepper. Place in a vacuum bag with Community Coffee and vacuum-seal.

Cook in a water bath of 136 degrees Fahrenheit. for 45 minutes. Remove from the water and let rest for 10 minutes. Heat oil in a sauté pan. When hot, add the lamb and brown on all sides, about 5 minutes. Remove from heat and let rest before slicing. Slice and serve on Celery root mash.

Note: Serves 4