**MIBRASA® RECIPES**

LAMB SWEETBREAD WITH EMMENTAL AND HERB PURÉE

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**INGREDIENTS**

- 200g lamb throat sweetbreads
- 50g Emmental cheese
- 200g spinach
- ¼ bunch fresh parsley
- ¼ bunch fresh dill
- ¼ bunch chervil
- 150ml milk
- Olive oil
- 6 toasted almonds

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**METHOD**

- Blanch a mixture of fresh herbs, remove quickly and chill. Add milk to the mixed herbs and blend to a fine purée. Grind the toasted almonds together with 3 tablespoons of the herb purée.

- Wash the sweetbreads and blanch in boiling water. Once cooked, cut to the desired size and shape. Sear the sweetbreads in a preheated Mibrasa casserole dish for 1 minute on one side and then brush on the almond and herb purée to the unseared side and cook for a further minute. Flip over the sweetbreads and sprinkle on grated or sliced Emmental and then leave to cook for 1½ minutes.

- Plate the sweetbreads in a row on a plate with a line of herb purée. Remove the cheese gratin crisps that were formed from the excess cheese left in the casserole dish and slide in between the sweetbreads.

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*Serves 2*  
**3 minutes**  
1 Mibrasa casserole dish