

## **Herb-crusted lamb with white bean puree**

80g butter, softened  
¼ cup flat leaf parsley, roughly chopped  
2 tbs dried breadcrumbs  
1 lamb backstrap  
1 cup canned cannellini beans  
1 tbs lemon juice  
1 garlic clove

- 1 Preheat oven to 200°C fan forced.
- 2 Combine butter, parsley, breadcrumbs and salt and pepper in a small food processor. Process until well combined.
- 3 Spread herb butter mixture over lamb. Place lamb on a baking tray lined with baking paper and roast for 10 minutes for medium-rare or until cooked to your liking. Slice lamb.
- 4 Combine cannellini beans, lemon juice, garlic and ¼ cup water in a food processor, season with salt and pepper and process until smooth.
- 5 Spoon the white bean puree on plate, top with sliced lamb, season with salt and pepper. Serve.