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Sous Vide Lamb



Cooked low and slow sous vide-style to a delectable tenderness, these on-trend lamb products are ready to heat and serve in any application from center-of-the-plate to bowls and ethnic-inspired sandwiches. With precise quality and impeccable safety, these items offer consistency in the kitchen, labor savings and easy storage in the freezer. Showcase the versatility of these fork-tender proteins with signature sauces, seasonings and endless menu applications.

Braised Lamb Shoulder: Boneless, whole muscle lamb shoulder that's simply seasoned with garlic and spices.

Rosemary & Mint Lamb Shanks: Bone-in lamb shanks that are cooked in a savory sauce that draws from the classic lamb pairings of rosemary, mint and spices.

Features and Benefits

- Timesaving; work has been done for you, product comes pre-cooked sous vide-style
- Sous vide is a French technique using a temperature-controlled water bath that requires 7 to 10 hours of cooking time to achieve tender, juicy meat
- Pre-portioning and precision cooking ensure consistent serving sizes and evenly cooked meat
- Consistent and safe product as cooked under sous vide cooking method in USDA-certified facility
- Ready-to-prepare product saves time and labor costs
- Cross-menu product versatility; can be used in multiple applications including center-of-the-plate, bowls, ethnic sandwiches and flatbreads
- Lamb is currently on 20% of foodservice menus¹
- Sous vide products have increased 186% on foodservice menus over the last 4 years¹
- Appetizers are the fastest growing menu applications for lamb at 11% over the last four years¹

Source:

¹ Datassential MenuTrends, 2019

Ingredients

BRAISED LAMB SHOULDER: LAMB, WATER, SEA SALT, CANOLA OIL, BLACK PEPPER

ROSEMARY & MINT LAMB SHANKS: LAMB SHANK, ROSEMARY MINT SAUCE (WATER, VEGETABLE INFUSION [DRIED SOY SAUCE (WHEAT, SOY, SALT), MALTODEXTRIN, SALT, CORN STARCH, YEAST EXTRACT, DEXTROSE, POTATO STARCH, OIL BLEND (CANOLA OIL, COCONUT OIL), DRIED ONION, SALT, FRUCTOSE, CARAMEL COLOR, DRIED TOMATO, SUGAR, WHEAT FLOUR, GUAR GUM, NATURAL FLAVORS], SHALLOT, MODIFIED CORN STARCH, BALSAMIC VINEGAR [VINEGAR, CONCENTRATED GRAPE MUST, CARAMEL COLOR], GARLIC, SOYBEAN OIL, SEAWEED, MINT, BLACK PEPPER, SPICES, ROSEMARY), SEASONING (SALT, SPICES [BLACK PEPPER, WHITE PEPPER], DEHYDRATED GARLIC, AND SALT), SMOKED PAPRIKA, OREGANO, DEHYDRATED PARSLEY, CANOLA OIL), WATER, BROWN SUGAR, AGED SOY SAUCE (WATER, SOYBEANS, WHEAT)

Menu Ideas

- **Rosemary & Stout Lamb Shoulder:** Two lamb shoulder pieces braised in a rosemary-stout reduction served with a pan-roasted vegetable medley of baby potatoes, rainbow carrots and onion*
- **Indian-Style Lamb Shanks:** Cardamom-spiced rosemary & mint lamb shanks with curry cucumber-tomato salsa and yogurt*
- **Lamb Hand Pies:** Crisp, flaky puff pastry hand pies filled with stout-braised lamb shoulder, peas, diced carrots and onions*
- **Harvest Lamb Shank:** Hard-cider glazed rosemary & mint lamb shank with roasted apple and onion slices and fresh rosemary*

**pictured*

Preparation & Handling

Conventional Oven: Preheat oven to 400°F. Remove lamb from packaging. Place lamb into an oven-safe pan and cover with aluminum foil. Heat covered (25 minutes + additional 15 minutes uncovered for Lamb Shoulder or 22 minutes + additional 10 minutes uncovered for Lamb Shanks). Remove from oven; allow to rest for 3 minutes. Serve.

Steamer and Water Bath: Heat steamer or water bath to 190°F. Place unopened lamb shoulder package into steamer or water. Heat for 45 minutes for Lamb Shoulder or 35 minutes for Lamb Shanks. Remove package from water and let it rest, unopened, for 3 minutes. Serve.

Microwave Oven Method: Place lamb package onto a microwave-safe dish. Pierce several small holes in the top of the package. Place in the center of the microwave and heat on full power for 11 minutes for Lamb Shoulder or 7 minutes for Lamb Shanks. Allow lamb shoulder to rest for 3 minutes before serving. Since oven temperatures vary, cooking times may require adjusting for best results.

SUPC	Pack/Size	Brand	Description
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