



**Troubadour Blond**

Belgian Blond | 6,5% | Belgium

**Kompaan Thierry Sauvage**

Saison | 4,8% | Netherlands

Over 18's only

# Lamb chops in garlic oil

By Arvid Bergström

Makes 4 lamb chops

## Ingredients

- 1 clove of garlic, pressed
- 25 grams of olive oil
- 4 lamb chops
- 100 grams of soft goat's cheese
- Chives

## Method

- Mix the garlic in a bowl with the olive oil and pepper. Brush the lamb chops with the garlic oil mix and leave them to sit.
- Heat a frying pan and fry the meat on high heat for 4-6 minutes until brown on the outside. Keep warm under aluminium foil once finished.
- Stir the goat's cheese through the fat from the meat and then heat the whole mixture to make a sauce. If necessary, dilute it with a dash of beer.
- Put the chops on a plate, pour a little goat's cheese sauce over them and sprinkle chives over the top.
- Pair the meal with a nice saison, such as Thierry Sauvage van Kompaan. Alternatively, try a fruity blonde, such as Troubadour Blond.

