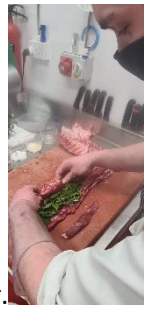
Marco Bagatella my step by step “Lamb Noisette with Garlic, Goat Cheese, Mint and Rosemary”

1. Split the loins of lamb. 
2. Peel back the fillet but not to be removed. 
3. Remove the rest of the bones. 
4. Remove the skin membrane. 

5. Trim all the excess fat. 
6. Flare open the eye piece of the loin. 
7. Season with salt, pepper and garlic powder. 
8. Cut and place the goat cheese along the centre of the eye piece. 

9. Stuff cupious amounts of fresh mint leaves on and then fold the eye piece over. 
10. Tie knots to hold it together. 
11. Score the fat. 
12. Place rosemary on top and tie. 

13. Cut in half and tie one side back on the cradle. The other half cut into noisettes.

Cooking instructions:

Roast : preheat oven 180c. Roast for 30 minutes. Lift out and rest for 10 minutes.

Noisette: preheat oven 180c. Roast for 20 minutes. Lift out and rest for 5 minutes.