

FINE DINING MEAT DISH

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HERB CRUSTED LAMB RACK WITH POMMES ANNA POTATOES, TEXTURES OF SPRING PEAS, ASPARAGUS AND CHARRED SHALLOT SERVED WITH A LAMB JUS

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INGREDIENTS

- 3 bone rack of lamb (or 4 bone between 2 people)
- 2 tbsp oil
- 1 bulb of garlic
- 1 sprig of rosemary
- Few sprigs of thyme
- Sea salt and cracked black pepper
- Whole grain mustard to brush
- 2 large Maris piper potatoes
- Half a block of butter
- 100g fresh peas in pods
- 100g frozen peas
- 1 bag of pea shoots
- 4 heads of asparagus
- 3 slices of white bread
- 30g parsley
- 30g tarragon
- 30g basil
- 250ml white wine
- 1 banana shallot per person
- Micro herbs and edible flowers for garnish

METHOD

1. Trim the lamb rack and clean the bones and any fat that's on the loin.
2. Remove sinew, season with sea salt and cracked black pepper.
3. Heat a pan and add two tablespoons of olive oil. Once the oil is hot, add whole cloves of garlic, a sprig of rosemary and sear the lamb well.
4. Once the lamb is seared, leave to rest. Brush with whole grain mustard and refrigerate.

MAKING THE POMMES ANNA

1. Peel two Maris piper potatoes and cut in half length ways. Using a small cutter, cut small fondant shaped potatoes.
2. Once the potatoes are cut, slice on a mandolin making equal sized discs.
3. Melt the butter in a small egg/Bellini pan and cut out a disc of grease proof paper.
4. Dip each potato disc in to the melted butter and line the pan until all the potatoes have been used or until there is at least three layers of potato. Season each layer as you go.
5. Fry one side of the potatoes and then bake in the oven until cooked and golden.

TEXTURES OF PEAS

1. For the pea purée, blanch the peas in a pan of boiling salted water for 3 minutes. Then add peas to a blender with a little water. Blitz the peas, adding more liquid in small additions as needed. Blend for no more than 2-3 minutes.

2. Tip the purée into a fine sieve and use the back of the ladle to push it through - this will give you a silky-smooth finish. Taste and season with salt.
3. Additionally, pod fresh peas and have pea shoots ready to serve.

ASPARAGUS AND SHALLOTS

1. To prep the asparagus, bend the asparagus between finger and thumbs and the stem will snap in its natural place. Shape the stem to a point and blanch in salted boiling water for 2 to 3 minutes.
2. Remove and refresh then leave until needed for garnish.
3. For the shallots, keep skins on and cut in half length-ways, place face down on to the solid top until well charred.
4. Place on roasting tray with salt and pepper and roast until soft for around 5 to 6 minutes.
5. Remove the skin and the centre of the shallots so you have what looks like flower petals.

LAMB JUS

1. All the trimmings of the lamb will be caramelised with garlic, thyme, rosemary.
2. Deglazed the pan with white wine and add water then simmer for 1 hour.
3. Pass the sauce and reduce. Season to taste.