

RACK OF LAMB WITH SPRING PEAS AND MINT

2 racks is a serving for 1 person

Best paired with:

-  **Château Saint-Roch 2016**
-  **Château Bouscat Grand Cru Classé 2016**
-  **Château Haut Batailley 2015**



1 rack of lamb
850g shucked spring
peas
15g spinach
50g unsalted butter
30g fresh mint,
reserve a few pieces
to garnish
1 lemon
Sea salt
Fresh ground pepper
Olive oil
White sugar

EQUIPMENT:

2 small sauce pots
Blender
Rubber spatula
1 convection oven

1. Prepare your lamb, cut the rack through each bone but keep attached and score the top of the skin with a knife, you can ask your local butcher to do this for you. Cover in olive oil and season generously with salt and pepper. Place on a roasting rack
2. Turn your oven to 190 on full fan - as a guide a 1 kilo piece of lamb with the bone in should be roasted at this temperature for about 35 minutes for medium rare.
3. Once the lamb is cooked to your liking, remove from the oven and rest in a warm place.
4. Pea puree, in a small sauce pot add water until its almost full, bring to a boil, season generously with salt and sugar, add 500g of peas and blanch for 2 minutes or until completely tender, remove peas from the water and place in blender warm, with the water still boiling add in your mint and spinach and blanch for 40 seconds, remove from water and add to the same blender.
5. Blend this mixture on high until completely smooth, feel free to add cold water to get the consistency you want, remove from the blender using a rubber spatula making sure to scrape the sides clean, reserve in a small sauce pot and keep room temperature. Before use season with salt and pepper
6. Cook your peas, in a small sauce pot, melt butter on medium heat, add fresh peas and cook lightly until tender seasoning with salt, and right before plating season with fresh lemon juice
7. Slice the lamb and season the cut sides with sea salt, on a plate put a spoonful of pea puree in the center, spoon on fresh cooked peas and place the lamb on top, garnish with fresh mint

*Recipe by
Nick
Choy*

*bon
appetit*

Wine is always the answer. Don't worry about the question.

oui
CELLAR