



ROASTED MARINATED LAMB LOIN AND SMOKED LAMB LOIN TARTLET WITH BUTTERED LEEKS, CRUSHED ENGLISH PEAS, FETA CHEESE AND CARROT MINT PUREE

Makes 6 servings.

ROASTED LAMB LOIN

Three lamb loins

LAMB MARINADE

4 cloves of garlic, chopped
1 tablespoon thyme, chopped
1 tablespoon crushed black pepper
1/2 cup olive oil
3 tablespoons of Dijon mustard

Clean fat cap off of two lamb loins. Rub loins with chopped garlic, thyme and pepper. Add mustard and olive oil to coat. Allow lamb to marinate in the refrigerator overnight.

Season with salt and sear in skillet on medium-high heat until golden brown. Transfer to oven and roast until internal temperature reaches 145 degrees (for medium rare). Allow meat to rest for five minutes before slicing.

LAMB TARTLET

LAMB CURE

1c. sugar
1c. salt
1/2 tsp herbs de Provence
1/2 tsp mace
1/2 tsp cinnamon
1/2 tsp cardamom
1/2 tsp nutmeg
1/2 tsp clove

Combine all ingredients thoroughly and dredge one lamb loin in cure. Shake off the excess and cure overnight. Rinse cure off and allow to dry for four to five hours. Hot smoke loin to internal temperature of 130F. Allow to cool and slice thinly. Store covered.

CARROT PUREE

1c. diced carrots
2 leaves fresh mint
2 Tbsp butter
1/4 small onion, diced
Salt to taste

Melt butter and sweat the carrots, onions and mint together on medium-high heat, cover and place over low heat. When

carrots are soft, remove mint and puree the carrots and onions in a food processor. Pass puree through a chinois and season to taste with salt and pepper.

PATE ROYALE

16 oz AP flour
11 oz butter
1 egg yolk
1/2 oz vodka
2 oz iced water

Combine flour and butter by pinching it between your fingers till butter chunks are the size of peas. Add egg yolk. Slowly add vodka and water until the dough comes together. Let the dough rest in a refrigerator for at least one hour before use. Roll out to 1/4 inch thickness and cut into rectangles. Bake in a preheated 350 degree oven for 10-12 minutes.

BUTTERED LEEKS

2 large leeks
2 oz butter

Slice off white tips off leeks, split in half length-wise and rinse in cold water to clean. Slice leek whites thinly into half moon and cook slowly on medium heat with two ounces of butter until translucent and season with salt and pepper.

FRESH ENGLISH PEAS

1# English peas

Shuck peas and blanch in salted water. Crush peas with side of knife and chop roughly.

Feta cheese

Baby radishes split in half
Petite licorice greens
Grey sea salt

ASSEMBLY

- Tartlet; Layer four to five slices of smoked lamb on tartlet, follow with buttered leeks, English peas and crumbled feta cheese.
- Slice roasted lamb and place next to tartlet. Top with a few grains of sea salt.
- Garnish plate with split baby radish and petite licorice greens.