



Colorado Lamb Roast

Caramelized spring onions, potato puree, roasting juices
(Serves 8)

For the plate:

2 “Boneless lamb Porterhouse” (to be demonstrated)
Potato puree
Caramelized spring onions
Natural lamb juice

For the lamb:

2 Colorado lamb loin and tenderloins, bones removed
1 ground lamb trim meat from the loins
2 shallot small dice
1 cup seasonal mushrooms, sliced
1 tsp. fresh rosemary leaves
1 tsp. fresh thyme leaves
1 caul fat *
1 oz. extra virgin olive oil
Mushroom powder (optional)
Kosher salt and black pepper

For the lamb farce (forcemeat):

- In a sauté pan over medium high heat place the olive oil, add the mushrooms and allow them to brown.
- Add the shallots and herbs, season and continue to cook until the shallots are tender.
- Allow the mixture to cool and chop finely, mix the ground lamb.
- Divide the farce into four equal parts spread and roll each between two layers of plastic wrap to form four thin layers, each about eight inches square.
- Split each loin down the middle lengthwise to create four strips from the two loins, do the same with the tenderloins.
- Arrange each loin strip at the end of each layer of farce, roll the tenderloins in the mushroom powder and place on top of each loin.
- Roll the farce around the loin and tenderloin to create a tight cylinder shape.
- Roll each cylinder in a thin layer of the caul fat* and secure with butcher's twine.
**caul fat; a thin fatty membrane used to secure roasts and pates. Caul renders away during cooking, basting the meat.*

To roast the lamb:

- Place a large roasting pan in a pre-heated 425 degree Electrolux ICON oven.
- When the pan is very hot add a splash of olive oil, season the lamb and place in the hot oil, sear the meat in the oven and brown evenly.
- Reduce the temperature to 375 and cook for 12 minutes, turning once (internal temperature of 135F) transfer the lamb to a platter and allow the meat to rest and re-circulate its juices.

For the Spring onions:

12 small spring onions, cleaned, 3 inch stem attached to the bulb
3 tbsp. butter
3 tbsp. sugar
2 tbsp. red wine vinegar
½ cup chicken stock, hot
Kosher salt and fresh ground black pepper

- In a sauté pan over medium heat place the butter and sugar, cook until the sugar begins to caramelize.
- Add the onions and vinegar and stir to coat the onions.
- Begin adding the hot stock in increments, using only enough to half way submerge the onions.
- Continue to add stock until the onions are very tender, but still keep their shape.
- Adjust the seasoning.
This can be done in advance and then re-heated.

For the potato puree:

4 large Idaho potatoes
1 ½ cups whole milk
¼ cold sweet butter, cut into cubes
Sea salt and fresh ground pepper

- Peel the potatoes and submerge with water in a large pot, add a pinch of salt, cover the pot and bring to a boil.
- Remove the cover and continue to cook until potatoes are just tender when pierced with a pairing knife (do not over cook the potatoes they will absorb too much water and dilute their flavor.)
- Drain the potatoes well and pass through a food mill or potato ricer into a bowl. Scald the milk and using a wisk stir in half the hot milk into the potatoes.
- Begin adding the cubes of butter allowing them to emulsify into the potatoes, season and continue alternating with the milk and butter to desired consistency, adjust seasoning and hold warm.

| Plating:

- Remove the butcher's twine from the roasts and reheat in a hot oven for a few minutes.
- In the center of a warm dinner plate place some potato puree; slice three 1 ½-inch thick medallions of lamb and place on the potatoes.
- Surround the potatoes with some of the spring onions and their cooking liquid; also drizzle with some of the degreased pan juices from the lamb.
- Serve immediately.