

Chef: Jamie Scott, The Newport

Loin & Breast of Lamb, girolles, lettuce, ricotta & gnocchi

serves 4

1 breast of lamb
(bones & shin removed)
1 loin of lamb
(bones & shin removed)
300ml duck fat
150g girolles
6 heads of lettuce
500ml whole milk
50ml rennet
50g smoked salt
2 large baking potatoes
4 spring onions (finely sliced)
100ml rapeseed oil
salt & pepper
2 whole eggs
200g unsalted butter
100ml whisked chicken stock
110ml lamb sauce

1. Melt the duck fat and place the lamb breast in a deep roasting tin/pot cover with the fat and cook covered for 2-3 hours @ 140c or overnight @ 90c until tender. Remove from the fat and allow to cool before cutting into nice sized portions.
2. For the lettuce, take the outer leaves off until you are 2 leaves short of the core, split the core in half and leave until later. Shave the remaining leaves and place into a small sauce pan with 50g butter. Sweat for 2-3 minutes until tender then drain the liquid and blend until smooth. Keep warm.
3. For cheese bring the milk up to 38c add the rennet, reheat to 46c, remove and add the salt. Pass through a cheese or muslin cloth to separate the curds & whey.
4. For the gnocchi, bake the potatoes @ 180c for 45 mins until tender. Cut in half then scoop out the flesh and mash until its fine. While still warm, add the cheese, egg yolks, spring onions and 50g of the flour. Mix until a soft dough is formed. Sprinkle the remaining flour onto your surface and roll the mix out until its the thickness of a 1p piece, cut into 4-5 portions and blanch in salted boiling water until they start to flour. Remove from the water and keep warm.
5. To finish: In a hot pan add a splash of oil and place in the loin of lamb. Seal all over for 2 mins cut surface then remove from the pan onto a roasting tray, place the breast in the pan and allow to crispen both sides place the loin back in and roast in a pre-heated oven @ 170c for 4 mins. Remove from the oven and allow to rest. In another pan add a splash of the lamb fat and add the lettuce hearts. Colour on one side then add the girolles and gnocchi, cook until warm then drain on a towel. Season to taste.
6. To serve: Spoon some of the puree on the plate and sit the breast next to it, cover with the cooked gem leaf and the gnocchi & mushrooms. Carve the loin into 4 pieces and arrange around the breast. Finish with some lamb sauce.

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