



HERB CRUSTED DORNOCH LAMB WITH AUBERGINE CAVIAR AND A BROAD BEAN AND TOMATO JUS (Serves 6)

FOR THE HERB CRUST

INGREDIENTS:

200g breadcrumbs left to dry for 1 hour at room temperature
70g curly parsley, chopped very finely
190g unsalted butter, diced and at room temperature
80g Gruyere cheese, grated
Salt to taste

METHOD:

1. Place all of the ingredients in a food processor and blend until well mixed.
2. Roll the dough between two layers of cling film on a flat surface to a thickness of 2mm.
3. Chill in the fridge to firm up on a flat tray.

FOR THE AUBERGINE CAVIAR

INGREDIENTS:

2 aubergines
1 clove of garlic
1 sprig of thyme
Olive oil
Salt

METHOD:

1. Pre-set oven to 200°C.
2. Cut aubergines in half, score the flesh in diagonals, and add thinly sliced garlic into the cuts, sprinkle lightly with salt, cut side up and drizzle with 3 tablespoons of olive oil on each half. Top the aubergine with a sprig of thyme.
3. Enclose the aubergine in kitchen foil and bake for 15-25 minutes or until the flesh of the aubergine is soft and cooked through.
4. Allow to cool slightly and scrape flesh from aubergine on to a chopping board and discard the skin.
5. Finely chop to a puree, season with salt and pepper, transfer into a bowl and keep aside until ready to use.



FOR THE ROSTI

INGREDIENTS:

3 large floury potatoes e.g. Maris Piper, Golden Wonder
Vegetable oil for frying
Salt

METHOD:

1. Peel and wash the potatoes well.
2. Using a mandolin cut the potatoes lengthways into fine julienne strips and squeeze the excess moisture out of the potatoes.
3. Pour a fine layer of vegetable oil into a cold frying pan and mould a fine layer of the potato into a disc using a round cutter or metal ring.
4. Place the pan onto a medium heat and cook until the potato has turned golden brown on one side and has become crispy.
5. Flip the rosti over and cook it until golden brown on the other side.
6. Remove the rosti from the pan onto a piece of kitchen paper and season it lightly with the salt.

FOR THE BROAD BEAN AND TOMATO JUS

INGREDIENTS:

12 chicken wings
Vegetable oil
100ml white wine
1 clove of garlic
2 shallots
200g white mushrooms
1 sprig tarragon
1 litre of home-made chicken stock
100ml cream (double)
2 Tomatoes peeled
100g Broad beans blanched and peeled



METHOD:

1. Chop the chicken wings in three pieces and roast in a heavy based pan with vegetable oil and a little salt. The wings should be roasted in several batches so that the pan base is not too full, being careful not to let the pan burn.
2. Remove all the fat from the pan and de-glaze with the white wine.
3. Add the shallots and garlic, peeled and finely sliced, and the mushrooms, washed and sliced. Reduce until the liquid is almost completely evaporated.
4. Add the wings back to the pan along with the chicken stock and tarragon and reduce by $\frac{2}{3}$.
5. Add the double cream and cook for 5 more minutes.
6. Remove the sauce from the stove and allow to cool for 30 minutes. Then strain through a fine sieve and adjust the seasoning. When cool, store covered in the fridge until required.
7. To finish the sauce add the broad beans and tomato dice.

PREPARING THE LAMB

INGREDIENTS:

6 x 120g portions lamb loin.
Vegetable oil

METHOD:

1. Season lamb with salt. Heat a sauté pan until very hot. Add 2 tablespoons of vegetable oil and carefully colour the outside of each piece. This will only take 30-60 seconds. Transfer onto a kitchen towel.
2. Cut the herb crust to fit the top of the lamb.

COOKING THE LAMB AND SERVING

METHOD:

1. Preheat the oven to 200°C
2. On a baking sheet, cook the lamb for 4- 6 minutes, then remove and rest for 5 minutes before slicing. If you like your lamb well done cook for 10-12 minutes (allowing the lamb to cook for 5 minutes before adding the crust).
3. Place the aubergine in the centre of a warmed plate.
4. Place the potato rosti on top.
5. Place the lamb on the rosti.
6. Sauce around with the broad bean and tomato jus.