



DOUBLETREE COOKIE-CRUSTED RACK OF LAMB

INGREDIENTS

DoubleTree Cookie Crust

2 DoubleTree Cookies, crumbled
1 gm mint leaf, chopped

Beetroot Purée

1 lb (500 gm) beetroot
3.5 oz (100 gm) chickpeas
1.5 cups (500 gm) vegetable stock
1.5 tbsp (20 gm) butter
1/8 tsp (1 gm) salt
1/8 tsp (1 gm) pepper

Romanesco

.5 lb (300 gm) Romanesco
3/4 cup (200 gm) vegetable stock
2/3 tbsp (10 gm) butter
1/8 tsp (1 gm) salt
1/8 tsp (1 gm) pepper

Lamb

1 pound (16 oz) “Wamco” rack of lamb
1/8 tsp (1 gm) salt
1/8 tsp (1 gm) pepper
1 tbsp (15 gm) olive oil

Vegetables

.5 oz. (15 gm) yellow zucchini
.3 oz. (10 gm) wild tomato
.3 oz (10 gm) Japanese cucumber
.5 oz (15 gm) baby carrot
.3 oz (10 gm) peach
1/8 tsp (1 gm) salt
1/8 tsp (1 gm) pepper
1 tbsp (15 gm) olive oil

Chocolate Sauce

3/4 cup (200 gm) lamb juice
3 tbsp (30 gm) chocolate sauce
1 tbsp (10 gm) butter

Garnish

Edible flowers and microgreens

PREPARATION

DoubleTree Cookie Crust

- Chop DoubleTree Cookies with mint leaves and mix well. Set aside until lamb is ready to be coated.

Beetroot Purée

- Peel beetroot and chop into pieces.
- Combine the beetroot and chickpeas in a pot; boil for approximately 3 minutes.
- Place chickpeas and beetroot in a blender. Season with salt, pepper and butter. Blend until smooth, creamy consistency is achieved.
- Set aside until final step.

Romanesco

- Boil Romanesco for 2 minutes, then rinse in cold water.
- Drain and chop into pieces.
- Blend in a blender with vegetable stock, seasoning with a bit of salt, pepper, olive oil and butter. Stir well.
- Set aside until final step.

Lamb

- Preheat oven to 180° C (350° F).
- Season lamb with salt, pepper and olive oil.
- In a cast iron skillet, pan-sear the lamb on high on each side until nicely browned.
- Place lamb in a baking pan and cover evenly with the DoubleTree Cookie crumbs.
- Bake for 12 minutes (medium-rare).

Vegetables

- Slice the zucchini and Japanese cucumber length-wise, and season with salt, pepper and olive oil.
- Pan-sear.
- Peel baby carrots and boil for approximately 3 minutes. Strain and set aside.
- Season the wild tomatoes and peaches with salt and pepper.
- Set aside until final step.

Chocolate Sauce

- Put the raw lamb juice into a pot and heat on medium-high heat.
- Add chocolate sauce and butter and stir well.

To Serve

- Spread the beetroot purée on one half of a clean plate. Spread the Romanesco on the other half.
- Place the DoubleTree Cookie-crust lamb on top of the beetroot purée.
- Place the vegetables on top of the Romanesco.
- Garnish with edible flowers and microgreens.
- Drizzle the chocolate sauce on top and serve.

Yields 2 servings