

Colorado Lamb “Chop”

“This recipe is new to our menu. It uses French techniques but with Italian ingredients such as anchovies and white beans. It also has a nice vegetable component, and the vegetables aren’t drowned in sauce.

When you understand your product, you can make the most of it.”

—**ROCHELLE DANIEL: L’AUBERGE RESTAURANT ON OAK CREEK**

Serves 4-6

For the lamb:

1 to 2 cleaned racks of lamb
1 ounce garlic pureed in extra-virgin olive oil
1 sprig fresh rosemary
1 sprig fresh thyme
2 to 4 ounces butter, cubed

For the Meyer lemon gremolata:

1 to 2 cloves of garlic, roasted
1 teaspoon chili flakes
2 ounces fresh parsley leaves
3 to 5 fresh mint leaves
2 ounces chives
1 to 2 bunches scallions
1 teaspoon extra-virgin olive oil
1 Meyer lemon, zested
1/2 cup champagne vinegar
salt and pepper to taste

For the white bean puree:

1 cup white beans
1 to 2 cloves of garlic
1 shallot, peeled
1 cup heavy cream
1/2 lemon
Parmesan cheese

For the baby vegetables and maitake mushrooms:

1 bunch baby carrots, peeled
1 bunch baby turnips, peeled and cut in half
1/2 pound maitake mushrooms
1 teaspoon garlic puree in extra virgin olive oil
1 teaspoon shallots, chopped
1 to 2 ounces butter, cubed
salt and pepper to taste

1. Preheat the oven to 375 F.
2. Rub your lamb with pureed garlic and season with salt and pepper. In a large saute pan on medium-high heat, sear your lamb fat-side down until golden brown. Add your herbs and butter and place in oven at 375 degrees F until internal temperature reaches 135 F (about 8 to 12 minutes). Rest lamb for 4 to 6 minutes before cutting.
3. Grill the scallions, then shock them in an ice bath with equal parts vinegar and water. In a blender, combine all herbs, garlic, chili flakes and grilled scallions. On medium speed, slowly add your olive oil and some liquid from the ice bath until fully incorporated. Season with salt, pepper and lemon zest to taste.
4. In a medium saucepan on medium heat, combine beans, garlic, shallot and cover with water. Cook until beans are tender (do not boil). Strain beans and reserve the liquid. In a blender, blend beans until smooth, slowly adding cream and reserved liquid. Season with salt, white pepper and lemon to taste.
5. In a medium sauce pan, blanch baby vegetables until tender. Set aside and saute mushrooms with garlic and shallot. Add the baby vegetables to the pan on low heat. Add butter and season with salt and pepper to taste.
6. To serve, spoon a teaspoon of gremolata on one side of the plate. With the back of the spoon, swipe gremolata on plate. Place a small handful of baby vegetables on top. Take a spoonful of white bean puree and swipe it on the opposite side of the plate. Cut the rack of lamb between every other bone and place on bean puree to finish.