

LAMB DINNER KIT

Week of September 16–20

LAZY BEAR



CAMP COMMISSARY

FIRST COURSE

- Pickled Salt Spring mussels from WA
- Wild nasturtium caper and ramp relish
- Mizuna and other mustard greens
- Toast points (crostini)

SECOND COURSE

- Chanterelle & herb bread pudding
- Sautéed chanterelles
- Sauce of preserved stonefruit
- Chives

THIRD COURSE

- Croquettes filled with potato and braised lamb
- Herb aioli

FOURTH COURSE

- Rack of lamb
- Huckleberry compote
- Sunflower seed risotto
- Mint

FIFTH COURSE (DESSERT)

- Pistachio mousse quenelles dipped in chocolate
- Pistachio cake crumble
- Creme anglaise

INSTRUCTIONS:

1. PICKLED SALT SPRING MUSSELS, NASTURTIUM CAPER AND RAMP RELISH, TOAST POINTS

Temper the mussels and relish for ten minutes or so, so they aren't ice cold. Serve the mussels with the relish, but give the relish a little taste first and use just how much you'd like. Garnish with the mizuna and other mustard greens. Warm the toast points (crostini) in a toaster oven or oven (just a couple minutes). Eat everything with the toast.

2. CHANTERELLE MUSHROOM & HERB BREAD PUDDING, SAUTÉED CHANTERELLES, SAUCE OF PRESERVED STONE FRUIT, CHIVES

Warm the stonefruit sauce up to at least room temperature on the stove or in a microwave. Warm the bread pudding, covered, in a 300-325°F oven until nearly heated through, about 15 minutes. Then, uncover and bake an additional five minutes. The sautéed chanterelles can be reheated in a pan, or in the oven, but preferably not in the microwave as they'll get rubbery. Serve the bread pudding, sauced with the preserved stonefruit sauce, place the sautéed chanterelles around the bread pudding, and sprinkle with the chives.

3. BRAISED LAMB CROQUETTE, HERB AIOLI

We braised lamb shoulders with red wine and juniper until it was falling apart. Then we combined it with mashed Yukon gold potato and a bit of Dijon to form the croquette filling. The croquettes were breaded and fried. You can re-heat them in an oven or, preferably, a toaster oven to re-crisp. Serve with the aioli.

4. RACK OF LAMB, HUCKLEBERRIES, SUNFLOWER SEED RISOTTO, MINT

The sunflower seed risotto and huckleberry compote can be heated up separately on the stove or in a microwave. The lamb has already been seared, marinated, and cooked sous vide. It's ready to reheat and finish with another quick sear. Warm the lamb in a water bath sous vide at 60°C (140°F) for about an hour, OR in a 300°F oven it reaches an internal temperature of 120-125°F, which should take about 20 minutes. The rack was initially cooked to a higher temp, but we don't want to overshoot and have it get overcooked while reheating. Either way, finish by re-searing the rack briefly in a very hot pan with a bit of cooking oil. The marinade contains sugar, so be careful not to sear too long, or the sugar will burn. Slice the rack into chops and plate over the risotto. Drizzle the huckleberry compote on and around everything, and garnish with the mint.

5. PISTACHIO MOUSSE DIPPED IN WHITE CHOCOLATE, PISTACHIO CRUMBLE, VANILLA ANGLAISE

Serve the pistachio mousse quenelles on the crumble, and sauce with the creme anglaise.