



LAINSTON HOUSE

AN EXCLUSIVE HOTEL

ORGANIC LAMB SADDLE

with crispy belly, carrot puree and wilted greens

Crisp lamb belly (makes 20)

10 lamb bellies

Rosemary

400g mirepoix (chopped onions, carrots and celery)

Chicken stock

Method

Sweat the mirepoix in a large thick bottomed pan. Place the bellies on top with the herb and add chicken stock to cover them. Simmer gently for 3 hours or until the belly is tender. Remove from the liquor and chill. Slice into batons.

(Please note, the cooking method of this signature dish was adapted for the show to meet the time schedule.)

Mousse

600g lamb fillets

200ml cream

10g salt

2 dessertspoons of powdered rosemary

Method

Dice the fillets and place in a food processor. Blitz for 5 minutes and then add the salt and rosemary. Continue to blitz, then add the cream. Place the mousse in the fridge to set. On a work surface, lay out a triple layer of cling film. Pipe mousse into sausage shapes at regular intervals, allowing enough excess to tie the ends. Place a baton of belly meat directly into the centre of the mousse and press down lightly. Cut the cling film in between the sausages. Ensure that the baton of belly is covered by the mousse on all sides and roll up, tying both ends. Poach these in a pan of water with a plate on top to prevent them rising up for 8mins, barely simmering. Refresh in cold water. Remove from the Clingfilm and dry on cloth. Use the 'whirly gig' to cut some potato spaghetti, wrap this around the sausage and blanch in the cool fryer. Reserve for service (NB. It may be necessary to remould the potato around the sausage after they come out of the fryer.)

Pickled carrot

350g carrot cut into cubes

300g white wine vinegar

200g sugar

star anise

2g thyme chopped

Method

Put the carrot cubes in a small pan and cover with water. Add a pinch of salt. Simmer until carrot is al dente and refresh. Meanwhile boil the sugar and water together along with the anise, reduce until lightly syrupy. Pour this mixture over the carrot and add the thyme and a squeeze of lemon juice.

Carrot puree

1 kg carrot, very finely sliced
4g fresh chopped thyme
180g butter
500ml water
200ml cream
1 star anise

Method

Place the water, thyme, anise and butter into a thick bottom saucepan. Simmer until butter has melted then add the carrot along with a pinch of salt and sugar. Clingfilm the pan and allow to simmer until the carrot is tender. Remove the Clingfilm and boil until all the water has gone, add the cream and cook for 5 minutes. Blitz in the thermo mix and pass through a chinois, season to taste.

Potato Fondant

Red potato
Butter
Water
Thyme

Method

Cut potatoes into circles with cutter. Peel around edges. Rinse under cold water for 5 minutes. Melt butter in a thick bottomed pan and add potatoes and thyme. Gently fry adding spoonful of water to stop the butter catching. Continue this process until the potatoes are almost cooked all the way.

Allow the water to evaporate and colour the potato gently. Turn them over and ensure the potato is cooked all the way through. Reserve for service.