

RECIPE



LAMB NAVARIN

| | |
|--------------|-----------------------|
| 10 Lbs | lamb neck cleaned |
| 2 Lbs | pincage |
| 1 Lbs | turnip, thinly sliced |
| 3 Gallon | white veal, simmering |
| 1 Each | bouquet garni |
| 2 sprig | mint |
| 20 Each | juniper, toasted |
| 3 Each | star anise, toasted |
| 3 Tablespoon | coriander, toasted |
| 1 Tablespoon | green cardamom |
| 1 as needed | salt |
| 1 as needed | pepper |
| 1 to taste | sherry vinegar |

Method:

1. Season the lamb neck with salt and pepper, allow to rest for 20 min 2. Roast in the appropriate rondeaux and set to drain on a rack 3. Add butter, roast turnips and add pincage 4. Deglaze with stock and add lamb, spices and bouquet 5. Cook under cartouche at 250F until tender and just starting to fall off of the bone 6. Add mint and allow to rest in cooking liquid for 30 min. 7. Remove meat from liquid and pull meat from bone in large chunks 8. While cleaning meat, strain braiseage through chinois and reduce to sauce consistency 9. Return meat to sauce and season with salt, pepper and sherry vinegar and allow to cool slightly 10. Using plastic wrap, form roulade 2.5" in diameter 11. Coat in fine panko and panee' for the final step

Yield: 1 1 EA Servings

Allergens:

| | | | |
|---------------------------------------|-----------------------------------|--|---|
| <input type="checkbox"/> Eggs | <input type="checkbox"/> Fish | <input checked="" type="checkbox"/> Milk | <input type="checkbox"/> Peanuts |
| <input type="checkbox"/> Shellfish | <input type="checkbox"/> Soy | <input type="checkbox"/> Tree nuts | <input checked="" type="checkbox"/> Wheat |
| <input type="checkbox"/> Sesame seeds | <input type="checkbox"/> Sulfites | | |

Intolerances:

| | | |
|--|----------------------------------|---|
| <input checked="" type="checkbox"/> Gluten | <input type="checkbox"/> Lactose | <input checked="" type="checkbox"/> Yeast |
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