



## Rack of Lamb with Aromatic Herb Crust and Plum Mustard

Main Course, Serves 2

### Plum Mustard:

30 g./1 oz. fresh plums or prunes  
20 ml./4 tsp. mustard  
Zest of 1 orange

### Rack of Lamb:

80 g./3 oz. bread  
6 g./2 tbsp. chopped mixed herbs  
(thyme, rosemary and marjoram)  
15 ml./1 tbsp. olive oil  
1 rack of lamb  
20 ml./4 tsp. mustard

### To Serve:

Fresh aromatic herbs to garnish  
Grilled asparagus and  
grilled potatoes

### For the Plum Mustard:

• If using prunes, soak for 10 minutes in cold water and purée in a blender until smooth. If using plums, pit and dice. Mix with the mustard and orange zest.

### For the Rack of Lamb:

- Place the bread in a blender or a food processor with the herbs and process to form coarse crumbs.
- Preheat the oven to 230 degrees C/450 degrees F.
- Heat a large skillet over medium-high heat until hot. Add the oil. Add the lamb and cook until just seared, about 3 minutes. Remove the lamb from the heat and cool.
- Spread the mustard on the lamb and cover with the bread and herb mixture. Place the lamb in a roasting pan and place the pan in the oven. Cook the lamb until it reaches the desired doneness. Rest rack for 10 minutes, then cut between bones.

### To Serve:

- Garnish lamb with fresh herbs and serve with the plum mustard and asparagus and potatoes.

## Mushroom Risotto

Appetiser or Main Course, Serves 4 to 6

60 g./4 tbsp. unsalted butter  
150 g./2 cups mushrooms  
(any combination shiitake,  
cremini, oyster or cèpe), trimmed,  
cleaned and halved or sliced  
160 ml./2/3 cup sherry  
180 ml./3/4 cup heavy cream  
1 2/3 litres/7 cups vegetable or  
chicken stock  
15 ml./1 tbsp. extra-virgin olive oil  
4 shallots, minced  
2 cloves garlic, minced  
350 g./1 3/4 cups Arborio rice  
35 g./1/3 cup finely grated  
Parmesan cheese  
6 g./2 tbsp. chopped herbs  
(any combination parsley, thyme,  
sage, rosemary, marjoram)  
Salt and pepper to taste  
Shaved Parmesan for garnish

- Melt 30 grams/2 tablespoons of butter in a sauté pan over medium heat. Add the mushrooms and sauté for about 5 minutes. Add the sherry and cook until the liquid is reduced by half. Lower the heat to medium-low, add the heavy cream and simmer for 5 minutes. Set aside.
- Place the stock in a pan at the back of the stove and have it just below a simmer.
- In a deep sauté pan, heat the oil and remaining butter over medium heat. Add the shallots and garlic, and cook just until soft. Add the rice and cook, stirring, until all the grains are coated. Begin adding stock to the rice, about 125 millilitres/1/2 cup at a time, stirring constantly and only adding more stock when the pan is almost dry. Continue cooking and adding stock until the rice grains are tender but still a little chewy, about 20 minutes in all. Add the cheese and half of the mushrooms with the last addition of stock.
- Remove from the heat, fold in the herbs, and season to taste with salt and pepper. Serve garnished with the remaining mushrooms and shaved Parmesan.



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