



Oven-Roasted Rack of Lamb with Potato Cakes and Chive Sauce

Main Course, Serves 8

Lamb and Vegetables:

1.6 kg./3 1/2 lbs. rack of lamb
20 ml./4 tsp. olive oil
20 g./1/2 cup chopped fresh thyme
60 g./4 tbsp. unsalted butter
200 g./1 1/2 cups chopped onions
500 g./1 lb. fresh spinach
Salt and ground white pepper to taste
250 g./1/2 lb. finely diced mushrooms
16 yellow baby squash, steamed
Lolo Rosso lettuce leaves

Chive Sauce:

15 g./1 tbsp. unsalted butter
50 g./1/3 cup diced onion
1 garlic clove, minced
500 ml./2 cups lamb demi glace
20 g./1/2 cup chopped fresh chives
Cream (optional)

Potato Cakes:

1 kg./2.2 lbs. potatoes, peeled and diced
20 g./4 tsp. unsalted butter
Salt and ground nutmeg to taste
1 large egg
10 g./1/4 cup chopped parsley

To Serve:

8 small vine tomatoes, oven roasted
8 mushrooms, sautéed in olive oil with a few drops lemon juice

For the Lamb and Vegetables:

- Combine the lamb, olive oil and thyme and marinate overnight.
- Melt half the butter in a large pot over medium heat. Add half the onions and sauté 2 minutes. Add the spinach and cook until just wilted and still bright green, about 3 minutes. Season to taste with salt and pepper. Roll the spinach into cylinders and slice.
- In a large skillet, melt the remaining butter over medium-high heat. Add the mushrooms and remaining onions and cook until soft, about 3 minutes. Season to taste with salt and white pepper. Split the steamed squash and fill each with mushroom mixture.
- When ready to serve, preheat the oven to 180 degrees C/350 degrees F. Season the lamb with salt and pepper and pan-sear in one or more large, heavy skillets over high heat until nicely browned on all sides. Transfer to the oven and finish cooking. Let the lamb rest 10 minutes, then slice into chops. Wrap lettuce leaves around the bones.

For the Chive Sauce:

- Melt the butter in a medium saucepan over medium heat. Add the onion and garlic and cook until soft. Add the demi glace and the chives and boil 5 minutes. Reheat before serving; add cream if desired.

For the Potato Cakes:

- Boil the potatoes in lightly salted water until soft. Drain.
- Melt the butter in a large pan and sauté the potatoes for 3 minutes. Season with salt and nutmeg. Stir in the egg and parsley. Form into cakes.

To Serve:

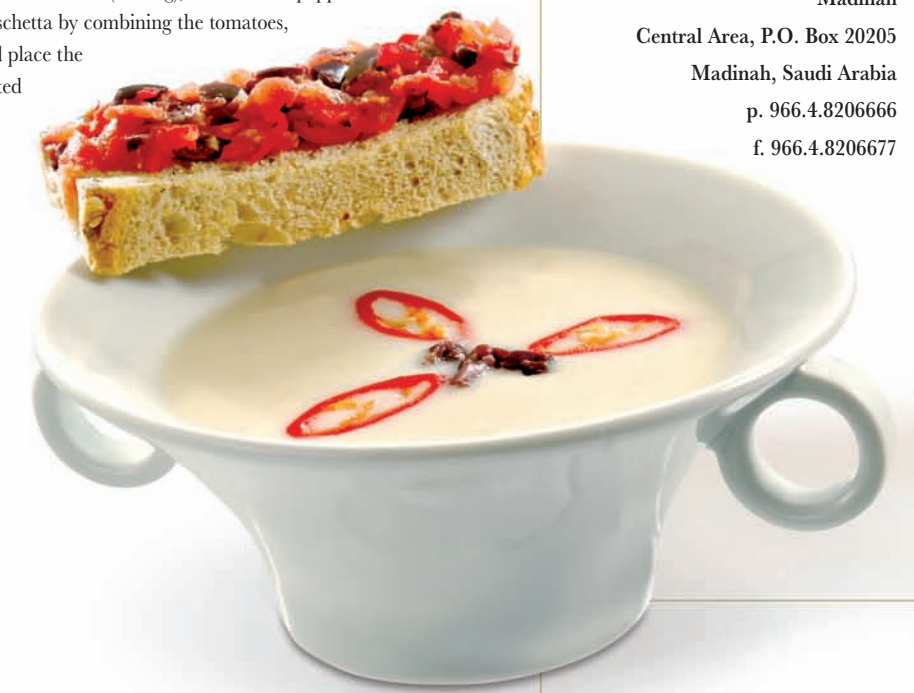
- Pour sauce on serving plates, top with lamb and a potato cake. Add spinach, squash, tomatoes and mushrooms to plates and serve.

Cream of Eggplant Soup

Soup, Serves 8

25 g./2 tbsp. unsalted butter
1 kg./2.2 lbs. eggplant, peeled and diced
20 g./1/4 cup diced onion
2 litres/2 qts. beef stock
Heavy cream (optional), to taste
2 g./1/2 tsp. salt
3 g./2 tsp. ground white pepper, or to taste
Diced tomatoes (optional)
Diced black olives (optional)
Olive oil (optional)
8 slices toasted bread (optional)

- In a large pot, heat the butter over medium heat. Add the eggplant and onion and cook until the onion is softened. Add the stock, bring to a boil, lower the heat and simmer for 25 minutes.
- Cool the soup; working in batches, purée the soup in a blender for 2 minutes. Return to the pot and stir in cream (if using), and salt and pepper. Reheat.
- If desired, make a bruschetta by combining the tomatoes, olives and olive oil and place the mixture on top of toasted bread slices. Garnish the soup with tomato and olives, and serve with the bruschetta.



Just steps from the second-holiest site in Islam, the Dar Al Iman InterContinental Madinah sits on the piazza of Al-Masjid an-Nabawi, the Mosque of the Prophet. Originally built by the Prophet Mohammed himself, the mosque now contains both his pulpit and his tomb, in the section known as ar-Rawdah an-Nabawiyah. In recent times, the Saudi government has greatly expanded and refurbished the original mosque. The city's other important religious sites, including Masjid Quba, Masjid al Qiblatain and al-Masjid al-Sab', are also nearby, and not far away is Mada'in Saleh, the fascinating rock city carved by Nabatean masons over two thousand years ago. In the Dar Al Hijra InterContinental Madinah, guests can enjoy coffee and informal dining in Al Huda and fine international cuisine and local specialities in the acclaimed Rotana Restaurant.

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