



## Lamb Chops Stuffed with Figs and Lentils with Lamb Sausages and Balsamic

Main Course, Serves 8

225 g./8 oz. lamb sausages  
 3 shallots, diced  
 1 carrot, peeled and diced  
 340 g./12 oz. green lentils, soaked overnight in water to cover and drained  
 1 2/3 to 2 litres/7 to 8 cups chicken stock  
 3 sprigs rosemary  
 3 sprigs thyme  
 90 ml./6 tbsp. balsamic vinegar  
 60 g./4 tbsp. unsalted butter  
 2 lamb racks (each with 8 bones)  
 85 g./3 oz. dried figs  
 Salt and freshly ground pepper to taste  
 2 garlic cloves

- Heat a large skillet over medium-high heat. Cut the sausages into small pieces and brown them in the skillet. Add the shallots, carrot and lentils. Cover the lentils with some of the chicken stock; add 2 sprigs of the rosemary, and 2 sprigs of the thyme. Simmer for approximately 35 minutes, until the lentils are tender. Keep adding chicken stock as it simmers, so that you still have some liquid left at the end.
- Add the balsamic vinegar and fold in half of the butter to finish the dish. Remove the herb sprigs.
- Preheat the oven to 200 degrees C/390 degrees F.
- Clean the lamb racks of any excess fat and trimmings, and cut into double chops. With a thin knife, carve a hole in each double chop. Stuff the figs through the holes; then press the chops back into their original form.
- Season the chops with salt and pepper. Heat a large sauté pan over medium heat, and add the chops to the dry pan, fat side down. Add the remaining sprigs of rosemary and thyme to the pan, along with the garlic cloves. Brown the chops on all sides, basting occasionally with the herbs and juices. Add the remaining butter, and continue to baste the chops.
- Once the chops are browned on all sides, place them in an ovenproof dish and roast until they reach the desired doneness, about 8 minutes for medium-rare. Let the chops stand for 5 minutes before serving with the lentils.

## Mark Hopkins Chocolate Molten Cakes with Vanilla Ice Cream

Dessert, Serves 8

### Rum Ganache:

475 ml./2 cups heavy cream  
 455 g./1 lb. dark chocolate, chopped  
 120 ml./1/2 cup rum

### Molten Cakes:

2 large eggs  
 4 large egg yolks  
 100 g./1/2 cup sugar  
 235 ml./1 cup egg whites  
 90 ml./6 tbsp. brewed hot coffee  
 455 g./1 lb. bittersweet chocolate, melted  
 170 g./6 oz. sifted cake flour

### To Serve:

8 scoops vanilla ice cream  
 8 Florentine cookies or tuiles

### For the Rum Ganache:

- Place the cream in a saucepan and bring to a boil over medium heat. Add the chocolate and stir with a spatula until smooth. Add the rum; stir until combined. Pour out onto a sheet pan lined with parchment paper to cool.
- Once the ganache is cool, cut cubes to be placed inside the molten cakes before baking.

### For the Molten Cakes:

- Preheat the oven to 190 degrees C/375 degrees F.
- In a large bowl, beat the eggs, egg yolks and sugar until creamy and thick. In another bowl, beat the egg whites until soft peaks form. Fold half of the egg whites into the egg yolk mixture, and add the coffee and chocolate. Fold the flour into the mixture and then the rest of the egg whites. Pour into individual baking cups; place a cube of ganache in the middle of the cake batter in each cup, making sure that each cube is covered with cake batter. Bake for 15 to 20 minutes in the oven.

### To Serve:

- Unmould the cakes and serve hot, topped with a Florentine and ice cream.



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