



ALPHA OMEGA

Herb Crusted Lamb

Lamb Chorizo, Rioja Potatoes, Eggplant, Salsa Verde

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Yield: Serves 4

Lamb

Ingredients:

- 8 Lamb Chops (2 bone chops)
- ¼ cup Dijon mustard
- 1 cup Breadcrumbs/Panko
- 1 lemon, zested
- 1 bunch parsley, chopped
- 1 long sprig rosemary, chopped
- 3 springs oregano, chopped



Method:

- Mix the breadcrumbs, zest & herbs together.
- Season the lamb with salt and pepper.
- Brush the chops with the Dijon mustard.
- Press the breadcrumbs on to the lamb, covering all of the flesh completely.
- Roast the lamb in a 350-degree oven for 15 -25 minutes or until an internal temperature of 140 degrees.



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Rioja Potatoes with Lamb Chorizo and Salsa Verde

Ingredients:

1 lb. Lamb Chorizo
2 lbs. Fingerling/new Potatoes, halved
2 onions, sliced
2 tbsps. Garlic, chopped
3 cups red wine
½ cup red wine vinegar
2 tbsps. Salt
1 tbsp. olive oil

Lamb Chorizo (fresh)

Ingredients:

12 oz. lamb ground
4 oz. pork
1 tsp. Salt
1 tsp. Smoked Paprika
½ tsp. Paprika
½ tsp. Cayenne
½ tsp. Chili Powder
1 tsp. Oregano, fresh
2 tsp. Garlic, chopped
¼ tsp. black pepper
1 tsp. Cumin

Method:

- Combine all ingredients

Sachet / Bouquet Garni

4-6 Parsley Stems
1 Bay Leaf
2-3 fresh Thyme sprigs
1 tsp. black peppercorns
2-3 fresh Oregano sprigs

Salsa Verde

1 bunch parsley, chopped
2 lemons, zest and juice
½ cup olives, chopped
¼ cup piquillo peppers, chopped
1 ½ cup garlic oil



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Method:

- In a pot sear the chorizo until cooked, do not strain the fat.
- Sweat the onions and garlic in the olive oil to release liquid.
- Add potatoes in a single layer and cover with red wine, vinegar and sachet.
- Bring to a simmer and cover with cartouche.
- Cook until the wine has evaporated, and the potatoes are soft.
- If more liquid is needed, you can add a little water.
- Garnish with salsa verde

Eggplant Skordilla

Ingredients:

2 eggplants, roasted
1 cup Garlic confit
2 Garlic cloves
½ cup Preserved lemon
2 tbsps. Lemon juice
½ cup Garlic oil
¼ cup Dijon mustard
Salt, to taste
Sherry vinegar, to taste
1 bunch Chives, sliced
1 tbsp. Espelette

Method:

- In a pot combine everything except the butter, mix well.
- Put the pot on the stove on medium high heat.
- Whisk continuously making sure to get the corners of the pot.
- After 4-5 minutes the mixture will begin to thicken.
- Add the butter and turn the heat to low. Whisk until the butter is fully incorporated.
- Strain the curd through a fine mesh strainer and cool. Cut eggplants in half and salt for 30 minutes
- Rinse, season and roast the eggplants until tender
- Scrape from skin and puree in a blender with the garlic, preserved lemon and Dijon
- Add the lemon juice, and salt
- Drizzle in the garlic oil until incorporated and smooth
- Season and finish with chives and espelette

Enjoy!