



ALPHA OMEGA

Wine Country Lamb Wellington Pomegranate, Persimmon & Rhubarb Chutney

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Yield: 4 portions

Ingredients

Chutney

3 pounds firm Fuyu persimmons, peeled, seeded and finely chopped
1 pound rhubarb, sliced 1/4-inch thick
1 small red onion, finely chopped
1 inch piece ginger, peeled and grated
1/2 cup raisins
2/3 cup brown sugar
1/3 cup honey
1/2 cup apple cider vinegar
1/2 cup white wine
3 tablespoons lemon juice
1 tablespoon mustard seeds
1 tablespoon coriander seeds
1/4 teaspoon garam masala
1/4 teaspoon curry powder
1/2 teaspoon red pepper flakes
1/2 cup pomegranate seeds
Kosher salt, to taste



Combine all ingredients except pomegranate seeds in a 6-qt. pot and bring to a boil over medium-high heat; reduce to a simmer and cook, stirring often, until chutney is thick and syrupy, about 1 hour and 15 minutes. Let cool slightly and fold in pomegranate seeds. Chill.

Ingredients

Braised Lamb

6 lamb shanks
Kosher salt
Freshly ground black pepper
2 tablespoons extra-virgin olive oil
4 tablespoons butter, divided
1 onion, chopped
2 medium carrots, peeled and finely chopped
3 cloves garlic, minced
2 tablespoons tomato paste
2 cups low-sodium beef broth
1 (15-oz.) can tomato sauce
2 sprigs rosemary
1 cup red wine Cabernet Sauvignon, Pinot Noir or Zinfandel will work

Preheat oven to 350°F.

Season lamb shanks with salt and pepper. In a large Dutch oven over medium-high heat, heat oil.

Add lamb and cook until golden all over, about 4 minutes per side. Work in batches as necessary. Remove lamb from pot and place on a plate.

In the pot, melt 2 tablespoons butter over medium heat. Add onion and carrots and cook until soft, 4 minutes. Add garlic and cook until fragrant, 1 minute more, then add tomato paste and stir until vegetables are coated.

Pour in broth and tomato sauce, then return lamb shanks to pot. Add rosemary and bring to a boil. Cover and transfer to oven. Cook until lamb shanks are completely tender, 2 hours.

Remove lamb from pot and place on a cutting board. Tent with foil to keep warm. Discard rosemary.

When cooled slightly, pull lamb from bones and chop into bite size pieces. Place in a bowl and reserve.

Return pot to stove over medium heat. Add wine and bring to a boil. Reduce heat and let simmer until thickened, 10 minutes. Stir in remaining 2 tablespoons butter. Strain sauce and mix 1/2 cup sauce into your chopped lamb. Mix well and chill.

Save the remaining sauce for later.

Ingredients

Garlic Spinach

3 cloves garlic minced
3 cups fresh baby spinach
1 tablespoon olive oil
1/2 teaspoon kosher salt
1/4 teaspoon pepper

Heat oil over med-high heat in a fry pan.

Add garlic and cook for 1 minute.

Add spinach, salt and pepper. Toss the spinach for 1-2 minutes until mostly wilted.

Remove from heat, cool and squeeze out any excess liquid. Reserve.

Ingredients

Mushroom Duxelles

1 1/2 pounds mixed mushrooms, roughly chopped
1 shallot, roughly chopped
Leaves from 1 thyme sprig
2 tablespoons unsalted butter

In a food processor, pulse mushrooms, shallots and thyme until finely chopped.
To a large sauté pan, add butter and melt over medium heat.
Add mushroom mixture and cook until liquid has evaporated, about 25 minutes.
Season with salt and pepper, then let cool in fridge.

Ingredients

Puff Pastry

14 ounces puff pastry, homemade or thawed from frozen
1 large egg, beaten for egg wash
Extra flaky sea salt & fresh herbs

Thaw the puff pastry. (You will probably be using frozen puff pastry).
You can thaw frozen puff pastry overnight in the refrigerator or set it on the counter at room temperature 20-30 minutes before you'd like to begin cooking.

Lightly dust a work surface with flour. Carefully unfold the puff pastry, then slice in half vertically & horizontally, creating 4 equal pieces of puff pastry.

Gently roll out each piece into a roughly 7x7 square. Set aside.

Using a spoon, place 1/4 cup of the mushroom duxelles on pastry and lightly smear into a 4-inch square.

Top mushrooms with about 1/8 cup garlic spinach.

Place 1/3 cup reserved lamb mixture on top of spinach and mushrooms.

Brush the edges of the puff pastry with egg wash to help seal the Wellington. Fold the corners of the puff pastry over the top of the lamb, mushrooms and spinach, tucking the sides in as you go to completely encase the filling with the puff pastry.

Place the assembled individual Wellingtons on a sheet pan. Transfer to the freezer to chill for 25-30 minutes.

Preheat the oven to 425°F. Line a baking sheet with parchment paper for easy cleanup, then arrange the chilled Wellingtons over top. Generously brush egg wash over the surface of each individual Wellington, then finish with a generous sprinkling of coarse sea salt, as desired.

Bake the individual Wellingtons for 25-35 minutes, until the puff pastry is golden brown. The best way to measure doneness is to probe an instant-read thermometer into the side of the Wellington. Look for an internal temperature of 150°F.

Remove from oven and set aside to rest for 5-10 minutes before serving. The internal temperature will continue to rise.

Heat some of your remaining sauce to a simmer, and spoon 3 tablespoons in the middle of each plate.

Place the Wellington over the sauce and top with chutney.

Enjoy!

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