



ALPHA OMEGA

Pan Roasted Rack of Lamb with Truffle-Mushroom Crust

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Yield: Serves 4-6
Prep time: 1 hour
Cook time: 2 hours

Rack of Lamb

Ingredients:

4 Frenched racks of lamb (ask your butcher to do this)
Kosher salt
Pepper mill
3 tbsps. vegetable oil
1 10-inch sauté pan or cast-iron skillet



Method:

- Pull lamb out of refrigerator and let sit out on plate for 20 minutes covered with plastic food film.
- Generously season the racks on both sides with kosher salt and 4 twists of black pepper.
- Heat the pan over medium high heat for approximately 4 minutes, slowly add oil to pan. Wait for oil to just start to smoke and add the racks, meat side down, always laying the meat in the pan away from you as to not splatter hot oil.
- Let the lamb brown, not disturbing for at least 1 minute. This will give the meat a nice crust. Using a pair of metal tongs or a meat fork, turn the racks over and turn off the heat.
- Let sit for 2 minutes and remove from pan onto a plate or cookie sheet. Set aside. Set aside pan as well. You will use this to make a lovely pan sauce. Next, start your Mushroom Crust.

Mushroom Crust

Ingredients:

1/4 lb. of 3 types of *mushrooms (roasted with 2 tsps. chopped garlic, 3 tbsps. minced shallots, 2 tsps. chopped fresh thyme, 1 tbsp. chopped parsley and 2 tbsps. olive oil for 10 min at 350 degrees Fahrenheit. Pour off juices and reserve.)
1/2 cup white wine of your choice
1/2 cup mascarpone or cream cheese
1/2 cup plus 3 tbsps. grated parmesan
1 cup heavy whipping cream
4 egg yolks

I/2 bunch chives
Salt & pepper to taste
Truffle oil

Method:

- Beat mascarpone with I/8 cup cream till mayonnaise like consistency. Fold in parmesan, yolks and chives.
- Flavor with truffle oil to taste, approximately 2 tsps.
- Add cream to a bowl and whisk until soft-medium peaks; fold into cheese mix.
- Add mushroom mix and whisk until well mixed.
- Dollop the top of the racks of lambs with a generous scoop of the gratin mixture and smooth out with a spoon or spatula to form a I-inch layer.
- Sprinkle with grated parmesan.
- Turn oven up to 400 degrees and roast until browned, approximately 10 minutes.

* Shitake, crimini and white button mushrooms are easiest to find. Remove stems from shitake. Cut all into quarters.

Red Wine Pan Sauce

Ingredients:

I cup red wine
I tbsp. unsalted butter
2 tbsps. minced shallots

Method:

- Pour off all but I tbsp. of the pan juices.
- Set the pan over medium heat and add the shallots.
- Sauté until translucent, 2 to 3 minutes.
- Add the wine and deglaze the pan, stirring to scrape up any browned bits from the pan bottom.
- Cook until the wine is reduced by half and the mixture has thickened, 2 to 3 minutes.
- Add the remaining pan juices and mushroom juices.
- Bring to a simmer, cook and reduce liquid by 25 percent.
- Whisk in I tbsp. butter. Check for seasoning; adjust as necessary with salt and pepper.

Serve:

- Cut the racks of lamb between each bone.
- Pour sauce into a gravy boat.
- Pool a generous amount of the sauce (approximately I/4 of sauce) in the center of a serving dish.
- Arrange the racks of lamb chops on top of the sauce.

Enjoy!