



## *Ridge Holiday Feast*

### *Slow Roasted Rack Of Lamb - Foraged Mushroom Fricassee & Chestnut-Sage Gremoulata*

***Pair with 2011 Lytton Springs***

#### **INGREDIENTS**

##### **Lamb**

2 ea - rack of lamb - trimmed of sinew  
kosher salt  
fresh cracked pepper  
olive oil

##### **Fricassee**

8oz - assorted wild mushrooms  
1 ea - shallot  
2 - cloves of fresh garlic - peeled  
1 tbsp - fresh thyme  
2 c - crème fraîche  
1 c - grated parmesan

Serves 4

##### **Gremoulata**

1 c - roasted and peeled chestnuts  
1 ea - shallot  
1 clove - garlic  
1 stick - unsalted butter  
1 bunch - fresh sage  
2 tbsp - chopped flat leaf parsley  
1 tbsp - lemon zest  
juice of 1 lemon  
2 tbsp - red wine vinegar  
¼ c - extra virgin olive oil  
¼ c - olive oil  
kosher salt  
fresh cracked pepper

#### **INSTRUCTIONS**

##### **Lamb**

1. Preheat oven to 400° F
2. Heat a well seasoned cast iron skillet over high heat until hot, then add a teaspoon of oil, tilting skillet to coat evenly. Season lamb well with salt & pepper, then brown, turning once, about 6 minutes total.
3. Transfer skillet to middle of oven and roast lamb until an instant-read thermometer inserted diagonally into center registers 125° F, 7 to 10 minutes. Transfer meat to a plate and cover tightly with foil.

##### **Fricassee**

1. Clean mushrooms by brushing off any dirt, mince shallot and garlic and toss with the mushrooms and ¼ cup olive oil, add thyme and mix well.
2. Roast on a baking sheet in oven for 8 minutes at 400°.
3. Remove from oven, and while still hot, add to a bowl, fold in parmesan and creme fraiche.
4. Season with salt & pepper.

##### **Gremoulata**

1. Quarter the chestnuts.
2. Separate sage leaves from bunch.
3. Mince shallot and garlic.
4. In a sauté pan over medium high heat, add butter and melt until it starts to brown, add chestnuts, shallots and garlic and cook for two minutes. Remove chestnuts from pan.
5. Place pan back on heat, add two table spoons butter and melt until it starts to brown. Add sage leaves and cook for two minutes or unrolled sage leaves are crisp.
6. Toss the chestnut mixture, sage leaves and the remaining ingredients in a bowl, season with salt and pepper.

**To Serve:** Cut the rack of lamb into chops, each with two bones. You can do this by simply cutting between the bones. Spoon the fricassee onto serving platter and place lamb on top. Serve gremoulata on the side.