



HERB-CRUSTED SADDLE OF LAMB

WITH SWEET AND SOUR SHALLOTS



SERVES

6



METHOD

OVEN



HOURS

2.5



DIFFICULTY

5/10

INGREDIENTS

3 ounces fresh bread crumbs
1 sprig thyme, leaves picked off and chopped
1 ounce parsley, chopped
1½ ounce Gruyere cheese, grated
¼ cup unsalted butter, softened
1 saddle of lamb, about 4lbs
½ onion, sliced
3 cloves garlic, crushed
1 rib celery, sliced
1 carrot, sliced
5 teaspoons white wine vinegar
2 Roma tomatoes, cut into eighths
1 teaspoon tomato paste
1 sprig rosemary
8 cups chicken stock
1 egg white
⅔ cup whipping cream
1 tablespoon duck fat
18 large shallots
1 sprig thyme
1 bay leaf
¾ tablespoons sherry vinegar
⅓ cup chicken stock

Combine bread crumbs, thyme and parsley in a food processor. Let the machine work for 2 minutes until the bread crumbs turn bright green. Add Gruyere, then slowly add butter and season with salt. Place this mixture between two pieces of parchment paper and roll out to 14 inch in thickness. Place in the freezer for at least 1 hour.

Remove as much fat as possible from the saddle of lamb. Remove the tenderloins and set them aside, then remove the backbone very carefully, using a sharp boning knife. You should be left with one piece of boneless saddle and two loins. Refrigerate the loins.

Preheat the oven to 375°F. Cut all of the bones and place them in a roasting pan. Roast in the oven until golden brown. Add onion, garlic, celery and carrot and roast for 20 minutes. Deglaze the pan with white wine vinegar. Add tomatoes, tomato paste and rosemary and roast for 20 minutes, drain off excess fat. Place roasted bones in a large pot and cover with chicken stock, topping off with water until the bones are just covered. Simmer for 2 hours, strain the liquid through a fine sieve into a medium saucepan, and continue heating until reduced by four-fifths.

In a food processor, puree tenderloins with egg white and slowly add cream. Pass this mixture through a fine sieve, season with salt and pepper and set this tenderloin mousse aside.

Reduce oven temperature to 350°F. Season the saddle of lamb with salt and pepper and place fat-side down in a heavy-bottomed pan. Cook slowly on medium heat for about 10 minutes. Remove the saddle from the pan and cover the two loins fully with the tenderloin mousse. Place the lamb in the oven and cook for 15 minutes. Remove from the oven, cut a sheet of herb crust the exact shape of the lamb and place it on top.

In a heavy-bottomed pot, heat duck fat on medium heat. Add shallots, thyme, bay leaf and salt and roast until shallots are golden brown all over. Deglaze with sherry vinegar and chicken stock and bring to a simmer. Place in the oven for 15 minutes. Strain the liquid into a small saucepan and simmer on medium heat until reduced to a glaze. Add the shallots to the glaze and serve.



ONE PAN CREAMY GNOCCHI

WITH SHRIMP AND SPINACH



SERVES

4



METHOD

STOVETOP/OVEN



MINUTES

30



DIFFICULTY

2/10

INGREDIENTS

2 tablespoon olive oil
 2 cups sliced mushrooms
 1 small yellow onion chopped
 3 cloves of garlic, minced
 4 tablespoons butter
 1/4 cup white flour
Salt and pepper
 1/4 teaspoon chili flakes
 2 cups milk
 1 1/4 cups chicken broth
 16 ounce package of gnocchetti
 1 pound raw shrimp, peeled and deveined
 2 cups spinach
 1/2 cup parmesan cheese
Fresh parsley

Preheat oven to 425 ° F.

Place a large oven-safe skillet with olive oil in it on the stove over medium-high heat. Add in the mushrooms and chopped onion and stir until the onion is transparent and mushrooms lightly browned.

Add in the garlic, chili flakes and the shrimp and stir until the shrimp are pink and just about cooked through (don't over cook them because they will continue to cook later in the sauce) Remove to a small bowl or plate. Place the butter in the skillet and melt. Reduce the heat. Gradually whisk in the flour until smooth, and continue cooking, whisking constantly for about 1-2 minutes.

Whisk in the milk and chicken broth until the mixture is smooth whisking constantly until the mixture has thickened (about 5 minutes). Then whisk in half of the cheese

Stir in the gnocchetti, cooked mushrooms, shrimp and onions mixture, and spinach. Stir until all is coated. Top with the rest of the Parmesan cheese and place in the oven.

Bake on the top rack for 15 minutes until bubbling and thick. Remove from the oven, top chopped fresh parsley.



JAMBON PERSILLÉ



SERVES

6-8



METHOD

STOVETOP



HOURS+

3



DIFFICULTY

4/10

INGREDIENTS

2 small onions, peeled and studded with 3 cloves each
 3/4 cup flat-leaf parsley leaves, finely chopped, stems reserved
 10 black peppercorns
 4 unsmoked ham hocks
 3 carrots, halved crosswise
 2 celery ribs, halved crosswise
 2 bay leaves
 2 sprigs fresh thyme
 1 750-ml bottle dry white wine
 1 ounce gelatin
Kosher salt, to taste
 1 3/4 pounds unsmoked cooked ham, cut into 3/4" cubes
 2 shallots, finely chopped
 1 garlic clove, finely chopped

Put onions, parsley stems, peppercorns, hocks, carrots, celery, bay leaves, thyme, wine, and 9 cups water into an 8-qt. pot; boil. Lower heat to medium-low; simmer for 2 1/2 hours. Strain broth through a coffee filter-lined sieve into a 2-qt. pan; boil until reduced to 4 cups. Chill 1 1/2 cups broth and sprinkle in gelatin; let rest 10 minutes without stirring. Whisk gelatin mixture into remaining broth and season with salt; chill until aspic just begins to set, 8–12 minutes.

Combine chopped parsley leaves, ham, shallots, and garlic in a bowl. Line a 1 1/2-qt. terrine mold with plastic wrap; add ham mixture. Pour in reserved aspic. Cover with plastic wrap; place a rectangular piece of cardboard, cut to fit inside rim, on top of terrine. Place 3 unopened soup cans on top; chill terrine until set, 1–2 days. To serve, uncover terrine and lift out of mold. Invert onto a cutting board; slice and serve with Dijon mustard, bread, and cornichons, if you like.



LIGURIAN PESTO WITH SPAGHETTI



SERVES
4-6



METHOD
STOVETOP



MINUTES
40



DIFFICULTY
2/10

INGREDIENTS

Kosher salt

- 10 cups fresh basil leaves
- 1/2 cup finely grated Parmesan plus more for serving
- 1 1/2 tablespoons pine nuts
- 1 garlic clove, coarsely chopped
- 1/2 cup extra-virgin olive oil, plus more for drizzling
- 1 pound spaghetti

Bring a large pot of lightly salted water to a boil. Set a colander in a large bowl of ice water. Working in batches, blanch basil for 10 seconds. Using a large slotted spoon, transfer basil to colander in ice water; let cool completely. Set aside 1/2 cup blanching water. Reserve pot with blanching water.

Drain basil by lifting colander from ice water. Using your hands, squeeze excess water from basil; transfer basil to paper towels.

Place blanched basil, 1/2 cup Parmesan, pine nuts, and garlic in a food processor. Pulse until well combined, adding blanching water by tablespoonfuls to thin if needed, and stopping occasionally to scrape down sides. Process until a smooth, thick purée forms, about 1 minute.

Transfer basil mixture to a medium bowl. Stir in 1/2 cup oil. Season to taste with salt.

Return water in pot to a boil; add more salt. Cook spaghetti, stirring occasionally, until al dente. Spoon 1/2 cup pesto and 1/4 cup pasta cooking liquid into a large bowl. Using tongs, transfer spaghetti to bowl and toss vigorously, drizzling with oil and adding more pesto and cheese as you continue to toss, until spaghetti is glossy and well coated with sauce. Season with salt. Divide among bowls; sprinkle with cheese.