

HOROPITO CRUSTED LAMB CUTLETS WITH RICOTTA, SUNDRIED TOMATO AND LAMB RAVIOLI, WITH SMOKED AUBERGINE PURÉE AND SALSA VERDE

By Chef Katie

INTRODUCTION

I love this recipe because the smokey aubergine flavours go great with the lamb and the bright green salsa verde cuts through the richness and adds vibrancy to the plate. Horopito is a type of plant found in New Zealand and may be difficult to find, I sometimes substitute with chopped thyme and rosemary blended with plenty of pepper. If you want to go one step further you can buy fresh tomatoes and dry these yourself, either in the oven or out in the sun if the weather is good enough!

SERVES 8



INGREDIENTS

3 racks of lamb
watercress
50g whole parmesan

For the horopito crust

2 tsp horopito tips
75g of breadcrumbs
A small handful of fresh coriander
A pinch of sea salt
30g roast pistachios

For the ravioli filling

250g braised lamb shoulders, ideally what is left from a roast
200ml approx of lamb cooking liquid
35g sundried tomatoes chopped
25g capers chopped
30g ricotta
salt and pepper

For the smoked aubergine puree

2 aubergines
7 cloves confit garlic (equal quantities of garlic and oil confit in the oven or the hob on a very low heat)
A large pinch of sea salt
1/2 lemon juiced
1 tbsp tahini

For the salsa verde

Handful of each coriander, sage, parsley, chervil, mint
olive oil
chopped garlic
lemon zest
2 anchovies
2 tsp caperberries

METHOD

Roast the pistachios and chop the coriander, then combine all the ingredients in a food processor. Store at room temperature until ready to use.

The lamb, if not using extras from a roast, should be braised for at least 3 hours on a low heat with stock, vegetables and red wine. When the lamb shoulder is cooked, strain off the cooking liquid and keep. Remove the fat whilst still warm and break apart the meat. Chop the capers and sundried tomatoes in a food processor. Add these, the ricotta, some of the cooking liquid and seasoning to a bowl and bind together. Taste and season. The mixture should be quite moist.

Spoon teaspoon sized portions of the mixture onto square pieces of pasta. For the pasta, wonton wrappers can be used or make fresh pasta. Close these with a dap of water ensuring there is a good seal. To cook the ravioli drop into boiling salted water for 7 minutes and toss in olive oil before adding to the plate.

Roast the aubergines at a high oven temperature until the skins are blackened. Usually 1 hour. Cover and allow to cool. Pour off any liquid and remove the blackened skin. Puree these in a food processor with the garlic confit, lemon juice and tahini. Season heavily.

Chop the herbs for the salsa verde roughly then combine in a food processor with the rest of the ingredients.

Trim the lamb and roll in the crust. Sear and roast to your liking, usually around 20 minutes. Leave to rest and then carve.

To serve, spoon the salsa verde on the side of the plate and drag. Place two or three raviolis on top. Spoon the aubergine puree on the middle of the plate and place the carved lamb on top. Garnish with parmesan shavings and watercress.