

Lavender rosemary scented lamb loin with leek fondue and BR Cohn Petite Sirah reduction



JEFF KAN LEE / The Press Democrat

By: Christopher Ludwick, Executive Chef of Grapevine Catering Company

Lamb Loin (yields: 2 servings)

Ingredients:

1# Niman Ranch Lamb loin
2 Tbsp Olive oil
Salt and Pepper

Directions:

Rub 1 Tbsp of olive oil onto 1 # lamb loin. Season with salt and pepper. Use medium sauté pan and heat 1 Tbsp of olive oil until smoky. Add lamb loin to pan and sear all sides. Heat oven to 450 degrees. Roast lamb loin until internal temperature reaches 110 degrees. Allow to rest for 10 minutes.

Leek Fondue (yields: 2 servings)

Ingredients:

1 Tbsp of olive oil
1 ea chopped shallot
2 cloves chopped garlic
1 cup chicken stock
½ c cream
2 stalks of leeks-chopped
1 Tbsp butter
Salt and Pepper
1 tsp chopped fresh Italian parsley

Directions:

Heat olive oil in small saucepan. Sweat shallot, garlic and leeks until translucent. Add chicken stock. Bring to boil and reduce heat to simmer. Reduce by 2/3. Add cream. Bring to boil again. Simmer and reduce cream by ½. Stir in butter. Salt and pepper to taste. Add fresh herbs. Puree until smooth.

Lavender rosemary scented lamb loin with leek fondue and BR Cohn Petite Sirah reduction



JEFF KAN LEE / The Press Democrat

By: Christopher Ludwick, Executive Chef of Grapevine Catering Company

BR Cohn Petite Sirah Reduction (yields: 2 servings)

Ingredients:

1 cup veal stock
½ cup BR Cohn Petite Sirah
2 Tbsp butter
½ cup chopped onion
4 cloves garlic chopped

Directions:

Heat oil. Add onion and garlic. Sweat onions and garlic until translucent. Add stock and wine. Reduce by ½ or until sauce consistency (coats back of spoon) Stir in butter until completely melted. Season and strain.

Plating instructions:

Ladle 1 1/2 ounce of fondue on base of plate Slice lamb thinly. Season each slice with salt and pepper Arrange 3-4 slices of lamb on top of fondue. Ladle BR Cohn Petite Sirah over lamb loin. Garnish with fresh herbs.