

CRUSTED RACK OF LAMB, CAULIFLOWER GRATIN & PROVENCAL TOMATOES[®]



4
portions

Sweet Potato, Curry & Flaxseed Crusted Rack of Lamb:

- 2 Small Racks of Lamb, French Cut
- To Taste Sea Salt
- To Taste White Pepper
- 50 g Unsalted Butter
- 1 Clove Garlic
- 2 Bay leaves
- 1 Clove
- 1 Sprig Fresh Thyme
- 30 g French Dijon Mustard
- 150 g Sweet Potato, Curry and Flaxseed Pain Cuisiné Crumbs
- 30 g Extra Virgin Olive Oil

Cauliflower and Comté Cheese Gratin:

- 500 g Cauliflower Florets

- 30 g Unsalted Butter
- 30 g Pastry or All-Purpose Flour
- 200 g Whole Milk
- 50 g Crème Fraiche
- To Taste Sea Salt
- To Taste White Pepper
- To Taste Nutmeg
- 25 g Aged Comté Cheese, shredded
- 150 g Spinach and Roasted Garlic Pain Cuisiné Crumbs

Provencal Heirloom Tomatoes:

- 4 Ripe Heirloom Tomatoes
- To Taste Sea Salt
- To Taste White Pepper
- 150 g Purple Carrot and Celery Root Pain Cuisiné Crumbs
- 1 Garlic Clove, minced
- 30 g Extra Virgin Olive Oil

Instructions

Sweet Potato, Curry & Flaxseed Crusted Rack of Lamb:

- Lightly score the fat layer of the racks of lamb and season with salt and pepper.
- Sear the lamb in light brown butter, garlic, and thyme.
- Transfer to a 400F/200C oven and cook for about 7-8 minutes.
- Allow the meat to rest for 15 minutes.
- Mix the Pain Cuisiné crumbs with the olive oil and set aside.
- Brush the top side of the racks with mustard and cover with the bread mixture.
- When ready to serve, place the racks of lamb back in the oven for about 7-8 minutes.

Cauliflower and Comté Cheese Gratin:

- Cook the cauliflower in salted boiling water for about 7-10 minutes and cool in ice water.
- Drain the cauliflower and place in a pre-buttered and seasoned dish.
- Prepare the roux and set aside.

- In the same saucepan, bring the milk, crème fraiche, salt, pepper, and nutmeg to a simmer.
- Turn to low heat, add the roux in additions and cook for about 1 minute while whisking.
- Add the Comté cheese, pour over the cauliflower and top with the Pain Cuisiné Crumbs.
- Place in a 400F/200C oven and cook for about 20-25 minutes, or until gratin like.

Provencal Heirloom Tomatoes:

- Wash, core and cut the tomatoes in halves crosswise.
- Remove the seeds and juice, place in a dish, and generously season with salt and pepper.
- In a bowl, combine breadcrumbs, garlic and olive oil, and cover the tomatoes with the mixture.
- Place in a 400F/200C oven and cook for about 30-40 minutes, or until soft.
- Serve with a reduced lamb jus and fresh herbs