



## Featuring Today's Recipe Compliments of: **Christopher Ludwick and Grapevine Catering Company**

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### Rosemary Scented Lamb Loin

with sun dried cherry-olive relish, herbed potato-fennel puree and Cabernet jus

#### Ingredients

##### Lamb Loin

1 pound lamb loin,  
prefer Niman Ranch  
2 tablespoon olive oil  
Salt and pepper

##### Cherry-Olive Relish

½ cup pitted black olives,  
dry cured or Kalamata  
¼ cup sun dried tart cherries  
½ each shallot, diced small  
1 tablespoon red bell pepper,  
diced small  
2 tablespoon extra virgin  
olive oil  
1 teaspoon chives, chopped  
1 teaspoon parsley, chopped  
Salt and pepper to taste

##### Potato-Fennel Puree

½ pound Yukon gold potatoes  
1 each fennel bulb  
½ cup heavy cream  
2 tablespoon butter  
2 tablespoon parsley, chopped  
Salt and pepper

##### Cabernet Jus

1 cup veal stock  
2 cups Cabernet  
2 tablespoon butter  
½ cup chopped onion  
4 garlic cloves chopped

**Lamb Loin:** Rub 1 tablespoon of olive oil onto 1 pound of lamb loin. Season with salt and pepper. Use medium saute pan and heat 1 tablespoon of olive oil until smoky. Add lamb loin to pan and sear all sides. Heat oven to 450 degrees F. Roast lamb loin until internal temperature reaches 110 degrees, about 3 – 5 minutes. Allow to rest for 10 minutes.

**Sun Dried Cherry-Olive Relish:** Mix all ingredients together in a small bowl. Season as needed with salt and pepper.

**Herbed Potato-Fennel Puree:** Place potatoes and fennel in a small saucepan. Cover with water and add salt to the water. Bring water to a boil and reduce to a simmer. Cook potatoes and fennel until soft. While potatoes and fennel are cooking, heat cream and butter. Drain and put into blender. Add hot cream and butter a little at a time until mixture is soft; not all cream and butter may be needed. Add parsley and puree until smooth. Season to taste with salt and pepper.

**Cabernet Jus:** 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.

**Assembly:** Slice lamb into medallions. Season each medallion with salt and pepper. Place a spoon of potato-fennel puree in the center of the plate. Arrange 2 medallions of lamb in the middle of the plate. Ladle Cabernet gastrique over lamb loin. Spoon cherry-olive relish over lamb. Garnish with fresh herbs.

