



Fresh New Zealand Lamb Racks with Minted Pea Puree and Blackcurrant Pinot Noir Jus

(serves 4)

INGREDIENTS

2 New Zealand Lamb Racks
(Merado Lamb Rack 8rib 37mm rib)

Minted Pea Puree

Blackcurrant Pinot Noir Jus

½ tsp flaky sea salt

1/8 tsp freshly ground black pepper

30ml (2 tbsp) olive oil

METHOD

- Heat a barbecue flat plate grill to medium high. Season lamb racks liberally with pepper and salt and rub lamb racks with oil. Sear lamb on grill on all sides till well browned.
- Preheat oven to 140°C.
- One hour before service transfer lamb racks to a low sided baking tray, place in oven and cook for 10-12 minutes or till lamb is medium-rare.
- Remove lamb from oven, cover tray with a towel and rest lamb away from heat for 15-20 minutes.

To serve:

- Cut each lamb rack into double cutlets and serve two double cutlets with Minted Pea Puree and Pinot Noir Jus.
- If you wish accompany with Melange of Spring Vegetables.

Ruth Pretty Catering

ruth@ruthprettycatering.co.nz

Ph: +64 6 364 3161

Fax: +64 6 364 3262

Address: 41 School Road, Te Horo 5582, Kapiti Coast, NZ

Postal: PO Box 16041, Te Horo 5544, Kapiti Coast, NZ

Web: www.ruthpretty.co.nz

Facebook: Ruth Pretty Catering

Twitter: @RuthPretty

Tourism New Zealand

Trade: carolynp@tnz.govt.nz

traveltrade.newzealand.com

Media: gabrielleb@tnz.govt.nz

media.newzealand.com

Phone: 310 395 7480

501 Santa Monica Blvd, Ste 300

Santa Monica, CA 90401

Minted Pea Puree

(serves 4)

INGREDIENTS

<i>125g frozen minted baby peas</i>	<i>1/8 tsp freshly ground black pepper</i>
<i>2 tbsp roughly chopped mint leaves</i>	<i>15ml (1 tbsp) olive oil</i>
<i>1/4 tsp flaky sea salt</i>	<i>extra virgin olive oil</i>

METHOD

- Place pot of lightly salted water on a high heat, bring to boil and bring back to the boil just to blanch peas. Refresh under iced water.
- Transfer peas to a food processor and process for 30 seconds till mushy but not smooth.
- Add mint, salt and pepper and with processor running slowly pour oil through feed tube till the puree has amalgamated.
- Serve immediately or store in refrigerator for up to 2 days. When ready to serve place puree in small oven proof dish, cover with aluminium foil and reheat at 170°C for around 30 minutes.
- At point of service drizzle with extra virgin olive oil and stir in.

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Blackcurrant Pinot Noir Jus

(makes 250ml)

INGREDIENTS

<i>20g (2 tbsp) butter</i>	<i>3 tsp arrowroot or cornstarch</i>
<i>25g (3) shallots (finely chopped)</i>	<i>½ tsp Sujon Blackcurrant powder</i>
<i>200ml New Zealand Pinot Noir</i>	<i>15ml (1 tbsp) cold water</i>
<i>125ml (1/2 cup) lamb/beef liquid stock</i>	<i>½ tsp good quality red wine vinegar</i>
<i>125ml (1/2 cup) water</i>	<i>flaky sea salt</i>
	<i>freshly ground black pepper</i>

METHOD

- Place butter in a small saucepan and set over a medium heat and cook until butter is melted.
- Add shallots and cook till very soft but not coloured
- Add pinot noir to deglaze the pan and reduce pinot noir by half.
- Add stock and water and reduce by one third.
- Place arrowroot or cornstarch and blackcurrant powder into a bowl. Add water and make a slurry. Add to sauce and stir till sauce slightly thickens.
- Strain through a fine sieve. Add red wine vinegar with salt and pepper to taste.
- Store in refrigerator for up to three days and reheat or serve immediately.

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