



HAY-ROASTED SIRLOIN OF COTSWOLD LAMB

Make the most of what's in season with a beautiful cut of Cotswold lamb, roasted in hay for a more complex flavour. Pair this with pea, bacon and morels for a true taste of spring.

INGREDIENTS (SERVES 4)

4 x 180g lamb sirloins

4 tbsp pea purée

4 x fondant potatoes –
Desiree potatoes cut into cylinders,
cooked in veg stock and butter

120ml lamb jus

PEA PURÉE

250g fresh peas

1 x sprig of thyme

100ml vegetable stock

25g butter

1 x banana shallot

Salt & pepper

1 x clove of garlic

TO GARNISH

1 x baby gem lettuce, cut lengthways into quarters

20g x pancetta lardons, sautéed until crispy

8 x fresh or dried morels

60g x confit baby onions,
utilising the oil from the sautéed pancetta lardons



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DIRECTIONS

Sweat off the shallot, garlic and thyme in the butter until soft, add the fresh peas, cover with the vegetable stock and bring to a simmer. Once peas are cooked, drain off liquid and set to one side. Place the peas (keep a few back to garnish the finished dish) in a blender and blitz, adding a little stock at a time until the desired consistency is achieved. Adjust seasoning if required. Set aside and keep warm.

COOKING THE LAMB

Sear the lamb in a hot pan with olive oil and a little butter until golden brown on all sides. Season with salt and pepper, remove lamb from the pan and add some hay to the pan, place the lamb on top and cover with more hay. Place the pan in the oven and cook for approximately 8 minutes at 180°C or until a core temperature of between 52-54°C is achieved. Ideally serve pink. Remove from oven, keep warm and leave to rest, still in the hay.

TO SERVE

Heat the lamb jus, Sauté off the garnish in a little butter, adjust the seasoning if required. Drain off excess butter and keep warm. Place a spoon of pea purée on plate and pull across the plate using the back of the spoon. Cut the lamb in half and arrange on the plate along with the fondant potato. Add the garnish and finish with a drizzle of the lamb jus.



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