

Nidderdale Lamb Cutlets, Clap Shot Potato Cake, Redcurrant Jus

Serves 4

Ingredients

12 lamb cutlets (3 per person)
3 large baking potatoes
1 leek washed and chopped into small ½ moon shapes
1 bunch of spring onions, diced
1 carrot peeled and diced into small pieces
½ onion sliced
3 rashers Wensleydale dry cured bacon
¼ spring cabbage washed and sliced
40 gms Yorkshire butter
4 sprigs of Redcurrants
1 glass of red wine
1 pint reduced lamb stock
2 cloves of garlic peeled and crushed
8 sprigs of rosemary
Olive oil for frying
Salt and pepper

Method

Cut the bacon into strips.

Peel the potatoes and cook in salted boiling water until soft. Drain and mash the potato until smooth.

Sauté the vegetables in a frying pan with butter until soft. Add the strips of bacon and mix with the mashed potato, salt and pepper.

Form a cake shape then dust with a little flour.

Re-fry in a pan with butter and a little olive oil until golden brown.

Fry the seasoned lamb cutlets in a pan with the garlic and add the rosemary.

Remove the cutlets and place on a tray in the oven until cooked - this will take approximately 5 minutes at 180 degrees.

Using the pan you fried the cutlets in (don't wash it out), add the glass of red wine and reduce by half then add the stock and reduce until a thick sticky consistency.

Sieve the sauce and leave in a pan for reheating.

To assemble the dish

Place the Clap Shot potato in the centre of the plate then arrange the cutlets against the potato in a wig-wam shape.

Reheat the sauce. Pull the redcurrants off the sprigs and add to the sauce.

When hot, pour the sauce around the lamb and serve.