

Loin of Lamb with Red Onion Marmalade, Colcannon Potatoes, Roasted Vegetables and Fleurie Jus

This dish works well for dinner parties as everything can be prepared in advance. Just part cook the lamb and finish off with the other ingredients before serving.

Serves 4

4 portions of trimmed lamb loin, ideally marinated overnight with some olive oil, fresh thyme, rosemary and chopped slivers of garlic (4 cloves). Leave overnight in the fridge covered in cling film on a low shelf.

Red Onion Marmalade

3 large red onions, peeled and sliced into thin half moon pieces
½ bottle of red wine
3 tablespoons soft brown sugar
2 tablespoons red wine vinegar
4 sprigs finely chopped thyme (leaves only)
2 tablespoons olive oil for frying

Fry the onions in a frying pan over a fierce heat until they start to soften. Turn the heat down slightly and add the red wine vinegar, red wine, sugar and thyme. Continue to boil until the onions have a rich sheen and are deep red in colour, there should only be a small amount of liquid left. Remove from the heat and taste. At this stage, depending upon the size of the onions you may need to add a little more sugar or vinegar, if so return to the stove. Once you are happy with the flavour season with a little salt and pepper and put to one side. Remember, any left over marmalade can be stored for up to a week if kept in the fridge in an airtight container (it's very nice on a ham sandwich!)

Colcannon Potato Cakes

4 medium Desiree potatoes, peeled and cut into ¼'s
1 leek, outer leaves removed sliced into 2 longways, washed and the sliced again into small pieces
¼ savoy cabbage, core and outer leaves removed and finely sliced
½ bunch spring onions, washed and cut into small rounds
¼ packet of butter
2 tablespoons double cream
salt and pepper to taste

Boil the potatoes until soft then drain. Return to the pan and place back on the heat for 1 minute stirring with a wooden spoon – this will remove any excess moisture. Mash using a ricer machine or potato masher. Add half the butter and all the double cream and set aside. Fry the leeks, cabbage and spring onions in the remaining butter until soft (trying not to colour – leeks will burn easily if you forget them!). Add the above to the potatoes and season with salt and pepper. Mould the mash into round cakes and dust with a little flour. Leave to one side.

Roasted Vegetables

You can use whatever you want but I am using:

- 1 butternut squash, peeled and de-seeded and cut into 1cm bits
- 2 parsnips, peeled and cut into 1cm bits
- 2 carrots, peeled and cut into 1cm bits
- 4 sticks of celery, peeled and cut into 1cm bits
- 4 bundles of green beans, topped and tailed and cut into 1cm bits
- Olive Oil
- Salt and Pepper
- 1 tablespoon fresh thyme leaves
- 2 tablespoons “runny” honey

Place all the vegetables on a tray and drizzle with the olive oil and honey. Sprinkle over the thyme leaves, season with salt and pepper and place in the oven to roast on 180 for approx 10 minutes. Stir once during this time to disperse the different flavours and ensure even cooking. When cooked remove from the oven and allow to cool in the tray. When serving drain away any excess oil and honey.

Fleurie Jus

Don't panic, this can be as easy as you like!

- 2 shallots, peeled and finely chopped
- 1 large glass of Fleurie (other red wine or port would do)
- 1 tablespoon of chopped mixed fresh herbs (parsley, chive, mint, tarragon, basil)
- 1 pint of reduced lamb stock (to cheat buy it from Sainsburys!)
- 4 dice size knobs of butter

Fry the shallots in 1 knob of butter and when they are soft (but no colour) add the fleurie and boil until there is hardly anything left. Next add the stock, bring it to the boil and reduce to a thick consistency (the gelatine from the bones in the stock will help to do this). Remove the pan from the stove and whisk in the 3 remaining knobs of butter. Correct the seasoning and throw in the chopped herbs.

To assemble the dish

Heat a non stick frying pan and place the seasoned lamb into the pan after draining off any excess oil. Colour the lamb well on both sides and place in the oven at 180 for approx 8 minutes. Remove and allow to rest for 10 minutes.

Heat up the other ingredients by placing them in the oven for 10 minutes and warm the sauce over a low heat. Place the potato cake in the centre of the plate with the roasted vegetables around it. Slice the lamb and place in a wheel shape on top of the potato cake. Balance the warm red onion marmalade on top of the lamb and spoon some jus around the edge of the plate.

Stephanie Moon

Stephanie trained locally at Skipton College and once she had completed her course went to work at the Dorchester Hotel in London under Anton Mossiman and Willie Elsner. During her time at the Dorchester Stephanie worked on large functions such as the Royal Polo Tournament and the Royal State Banquet. After leaving London she went to work abroad in Switzerland, Germany, Australia and America and returned to Yorkshire in 1995.

Stephanie has been working at Ridding Park for 3 years. She joined the Company as Head Chef in the Clocktower Restaurant and has now been promoted to Executive Chef where she is responsible for a team of 26 Chefs working in 4 different kitchens.

Last month Stephanie was awarded “Chef of the Year” at the Yorkshire Life Magazine’s Food & Wine Awards. Stephanie was absolutely thrilled to receive this award, which was voted for by a panel of her peers in this extremely competitive industry. The award recognises Stephanie’s talent in creating unique, versatile menus using fresh local ingredients, whilst adhering to her own very exacting standards.