

Loin of Nidderdale Lamb

Yellisons goat's cheese crowdie, Rosemary potatoes Black Sheep Jus, Nettle puree

Serves Two

Ingredients:

2x 180 g loin of lamb (eye meat only)
¼ cauliflower
½ pot of Yellinson's goat's cheese crowdie
½ pint of milk
20 g toasted stringers oats
2 large King Edward potatoes (peeled)
1 large sprig of Rosemary
½ block of butter
Salt and pepper
1 large bunch of nettles
2 pints strong lamb stock
1 bottle of Black Sheep Beer
1 large shallot

Method:

Grease a Le Creuset type terrine mould with a thin layer of butter.

Thinly slice the peeled potatoes. Heat up the rosemary sprig and butter together in a pan removing any scum from the butter that rises to the top.

Layer the potatoes and sprinkle with salt and pepper. Then brush with the rosemary infused butter and continue to layer up. Put a lid on the terrine mould and cook at 180°C for **????** until soft.

Remove the lid and allow to cool. For the best results, push the terrine into the mould so that the terrine fills the corners of the mould. Then remove the terrine from the mould and slice into 1cm thick slabs. These are then ready to pan fry hot to order.

To make the crowdie, simply cook the cauliflower florets in the milk until soft. Blend this mixture then add the crowdie cheese before seasoning with salt and pepper.

Toast the Stringers oats slowly in the oven until golden and remove.

To make the Black Sheep Jus saute the finely chopped shallot in 10 g of butter until soft. Add the bottle of Black Sheep and reduce by $\frac{3}{4}$. Add the lamb stock and reduce down until a thick gravy-like jus is formed. Remove this jus from the heat and stir in 20 g finely diced butter cubes

Wash the stinging nettles and pick off the stems whilst wearing your Marigold gloves!

Blanch until soft in boiling salted water then drain and blend until soft. Add 20 g butter, salt and pepper and a pinch of freshly grated nutmeg

To cook the lamb season the loin and place into a hot pan. Cook both sides until there is a golden colour on the lamb. Place in the oven at 180°C for approximately 6-8 minutes until pink. Remove from the oven and rest well.

To serve carve the lamb, swipe the cauliflower crowdie on the plate and sprinkle the toasted oats on top.

Add a quenelle of Nettle puree to the plate. The pan fried oblong shape of rosemary potato layers should be re-heated in a non stick pan with butter to get the best colour.

Spoon over the Black Sheep jus and serve.

