

Independent, locally owned and operated!

www.lamorindaweekly.com 925-377-0977

Published May 9th, 2012

Chevalier Restaurant's Herb-Crusted Rack of Lamb with Wine Reduction Sauce and Potato Gratin Dauphinois



Herb-Crusted Rack of Lamb (Serves 6)

2 racks of lamb, some fat removed and season with salt and pepper

Put 2-3 tablespoons olive oil in a large frying pan. Place racks, fat side down in pan and cook over mediumhigh heat until slightly browned, approximately 2 minutes. Turn and brown other side for the same amount of time. Remove from pan and place racks in roasting pan and cook at 400 degrees for 25-30 minutes, depending up on desired doneness. Remove from oven, pat crumbs on "fat" side of rack and continue to bake for another 2-3 minutes, or so, until crust is nicely browned.

Slice into individual chops and drizzle white wine reduction sauce (recipe below) over chops.

Herb-Crust

1 cup bread crumbs, made from toasted baguettes

Photo provided

broken into fine crumbs

- 1 tablespoon minced fresh tarragon
- 1 tablespoon minced fresh thyme
- 1 tablespoon minced fresh rosemary
- 1 clove garlic, finely minced

Mix all and pat over fatty side of racks after initial baking.

Wine Reduction Sauce

- 1 cup white wine (Philippe uses Chardonnay)
- 2 tablespoons finely chopped shallot
- 2 teaspoons herbs de Provence
- 2 teaspoons chopped fresh tarragon
- 2 cups veal or lamb stock

Place first five ingredients in a saucepan and boil over medium-high heat until reduced by half. Finish by stirring in 2-3 tablespoons unsalted butter and salt and pepper to taste. Drizzle over chops and serve immediately with potato gratin Dauphinois and vegetables of your choice.

Potato Gratin Dauphinois

5-6 Russet or Yukon Gold potatoes, peeled and sliced into 1/8-inch slices

1.5 cups (or so) heavy cream

Salt, pepper and nutmeg to taste

1.5 cups freshly grated Parmesan

Preheat oven to 400 degrees. Butter a 9x13 casserole and place one layer of potato slices on the bottom (one medium to large Russet potato per layer). Drizzle 1/6 of the cream over potatoes and sprinkle with salt, pepper and nutmeg and 1/6 of the Parmesan cheese.

Repeat process six times, ending with Parmesan. Cover tightly with foil and bake for about 45 minutes. Remove foil and continue to bake for an additional 5-10 minutes, or until cheese is beginning to brown. Cut into 2- to 3-inch squares and serve alongside rack of lamb.

Reach the reporter at: info@lamorindaweekly.com

<u>back</u>

Copyright C Lamorinda Weekly, Moraga CA