

LONK LAMB LANCASHIRE HOT POT, ROAST LOIN, PICKLED RED CABBAGE, ORGANIC TANGLED GARDEN CARROTS AND LEEKS

Servings: 4 persons

Equipment:

Hot Pot Dish - Earthenware

Diameter – 12cms Height – 8cms

Stainless steel cutter 6cm dia

Ingredients:

440gm	Shoulder, neck & shin of Lonk lamb, cut into 3cm pieces (equal quantities)
1 x	Rack of under shoulder chops, trimmed and chimed cut into 4 neck chops
1 x	Boneless best end of lamb
600 gm	Tarleton Onions, thinly sliced
500gm	Maris Piper potatoes, peeled, medium size
10 g	Plain flour
40 g	Salted Butter - melted
2 ½ tsp	Fine Sea Salt
	White pepper
25gm	Golden granulated sugar
10g	Melted butter (for brushing the top of the hot pot)

Method:

1. Season the lamb and the lamb chops with salt, sugar and a good pinch of pepper, dust with flour, put the lamb into the base of the hot pot dish and place the 4 chops evenly around the perimeter of the dish
2. Sweat off the onions in 15g of butter with half a teaspoon of salt for 2-3mins (to sweat is to cook without colour in a covered pan, on a moderate to hot temperature). Spread the onions evenly on top of the lamb in the hot pot dish.
3. Put the 4 neck chops evenly around the perimeter of the hot pot bowl, pushing them firmly into the onions (make sure the clean bones are sticking prominently out of the hot pot dish).
4. Slice the potatoes vertically [2mm thick]. Place in a medium size bowl, add the remaining 25g melted butter, season with 1 teaspoon of salt and a pinch of white pepper, and mix well.
5. Place the stainless steel cutter in the centre of the hot pot dish on top of the onions (this is to leave a space to put the roasted loin of lamb, when ready to serve).
6. Put the sliced potatoes evenly on top of the onions, reserving the best-shaped potatoes for the final layer.
7. Place the hotpot in a pre-heated convection oven for 2½ hours on 140c.
8. Seal the loin of lamb until golden in colour. Then roast the loin for 8-10 minutes until pink. Then remove the loin and allow it to set for 5 minutes on a cooling rack.
9. Brush the golden potatoes with a small amount of melted butter.
10. Remove the stainless steel cutter, and carve the lamb loin and place it in the centre of the hot pot.
11. Serve with pickled red cabbage, organic tangled carrots and leeks.

Pickled Red Cabbage:

Ingredients:

300gm	Finely shredded Red Cabbage
1	Star Anise
400ml	Red Wine
275ml	Malt Vinegar
140ml	White Wine Vinegar
140ml	Balsamic Vinegar
5	Bay Leaves
10	Whole Cloves
1tsp	Whole Black Peppercorns
1tsp	Whole Pink Peppercorns
1 Stick	Cinnamon (snapped in half)
5	Whole Dried Chillies
250gm	Sugar
80gm	Course sea salt

Method:

1. Half and quarter the red cabbage.
2. De-vein away the large stem and finely slice the red cabbage leaves.
3. Salt the red cabbage well in a colander for 2-3 hours until a deep rich colour is achieved.
4. Drain and wash all the salt away thoroughly – pat dry.
5. Place all the vinegars, wine and sugar in a suitable pan and reduce by half.
6. Place all the dry ingredients in a pestle and mortar and coarsely pound.
7. When the reduction is near completion throw all the dry spices into the reduction and allow to infuse for 5 minutes. Pass the reduction through a fine sieve and while warm pour onto the red cabbage.
8. Place the cabbage in a suitable jar and seal. The liquor should just cover the cabbage.

Tangled Garden Carrots:

Ingredients:

120gms	Baby Tangled Carrots
500ml	Mineral Water
1 tbsp	Natural Sugar
100gms	Butter
	Pinch of salt

Method:

1. Carefully wash the carrots and clean thoroughly
2. Place the carrots in a heavy bottom pan, add the sugar, butter and a pinch of salt, barely cover with water. Bring to the boil and cook until tender. Remove the carrots from the cooking liqueur and reserve.
3. Reduce the cooking liqueur by half then return the carrots and keep warm

Tangled Garden Leeks:

Ingredients:

2 Bundles	Extra fine Garden Leeks
500ml	Mineral Water
1 tbsp	Natural Sugar
100gms	Butter
	Pinch of salt

Method:

1. Carefully wash the carrots and clean thoroughly
2. Put the leeks into butter, boiling salted water and rapid boil for 30 seconds, remove and mix with the carrots