

Lamb Rack, Spring Vegetables & Almond Skordalia

by Neal Jackson; Multi Award Winning Chef & Owner of Jackson's Restaurant, Perth.

4 PORTIONS As a main course

INGREDIENTS

2 French trim Amelia Park Lamb Racks
 500g Assorted Seasonal Vegetables
 6 Torn Mint leaves
 1tsp Tomato Paste
 100ml White Wine
 200ml Chicken Stock
 Extra Virgin Olive Oil
 Salt & pepper

FOR THE ALMOND SKORDALIA

1 Garlic Clove
 1slice Stale Bread
 50g Almonds (Nb. can use walnuts or hazelnuts)
 1 Egg Yolk
 100ml Extra Virgin Olive Oil
 squeeze Lemon Juice
 Salt & Pepper
 Milk



METHOD:

First make the Skordalia

Step 1, lightly roast almonds ; Step 2, Remove crust from bread & soak in milk for a few minutes then squeeze out excess milk; Step 3, in a food processor blitz garlic, nuts & bread till smooth; Step 4, Add in egg yolk, salt & pepper lemon juice; Step 5, with the motor running at medium speed slowly pour in oil like making a mayonnaise.

Next prepare the vegetables

Wash vegetables trim & peel then cut into even shapes & sizes.

Place in a saucepan with 50ml of chicken stock & a little salt & pepper put on a lid & place over medium heat & simmer until almost cooked, remove the lid & continue cooking so that the stock will reduce, when cooked add the torn mint leaves & a dash of olive oil. Cover & keep warm.

Pre Heat oven to 200c.

While the Vegetables are cooking:

Season the lamb and in a hot heavy based pan with a little olive oil brown on all sides, turn so the bones are underneath & place in a hot oven for 8 to 9 minutes for medium or longer depending for on your required doneness, remove to a warm place to rest. pour any oil from the pan & add the white wine, boil rapidly to reduce & dissolve any nice caramelized lamb juices left in the pan. now add the tomato paste & the remaining chicken stock & reduce to a sauce like consistency

To Serve

Slice the lamb through the bones & place on 4 plates place a spoon of Skordalia on top, place the vegetable around & pour over a little of the sauce.