
LAMB RUMP | BROCCOLI | TURNIP | GOATS CHEESE | TRUFFLE OIL
@ KRANTZ DESIGN BAILGATE SHOWROOM

Serves 4 people

Lamb Rump

2 x 400g Lamb Rump
Sea Salt
Black Pepper
Rapeseed Oil

Season the lamb, Vac Pac and cook in a water bath for 4 hours @ 57 'C. Remove the lamb from the Bag then sear off in a hot pan with a little rapeseed oil reserving the lamb fat to fry the turnip and broccoli. Rest Lamb for 2 mins slice and serve.

Buttered Turnip

2 Large Turnips
150g Butter
150g Chicken Stock
1 clove Garlic
Sea Salt

Peel the turnips and cut in half to give you 4 round pieces of turnip, trim with a circular cutter. Put the turnip in a pan with the garlic cover with the stock and butter. Cook on a low heat until tender and remove from pan. Warm a frying pan and sear in lamb fat.

Broccoli

12 – 16 tender Stem Broccoli
20g Crispy Onions
Sea Salt

In a hot pan add the lamb fat then broccoli and season. Sear until nicely charred (Aprox 2 minutes) remove from pan, sprinkle with crispy onions and serve

Pickled Turnip

1 x Large Turnip
100ml water
50g sugar
100ml Cider Vinegar
10ml Rapeseed Oil
Pinch Sea Salt

In a Pan bring sugar, water, oil, vinegar, salt to the boil and put aside to cool. Peel the turnip and thinly slice on a mandolin. Cut out circles with a circular cutter and add to the cooled pickling liquor. Leave in the liquor for a minimum 3 hours but best over night if possible. Drain and serve.

Jus

500ml Lamb Stock
200ml Red Wine
½ tsp Tomato Puree
1 tsp Rapeseed Oil

In a sauce pan cook the tomato puree with the rapeseed oil over a low heat until maroon in colour, add the red wine and reduce right down, then add the stock and reduce again until thick and glossy. Pass through a fine sieve and serve.

Goats Cheese

150g Soft Goats Cheese

Truffle Oil

40ml Good Quality Truffle Oil

Mint

20 Freshly Picked Leaves

