



## Roasted Sea Scallops

- 12 Slices of hand dived sea scallops
- 8 New potatoes
- Duck fat
- Sliced pate Negra ham
- Caper and raisin dressing (*See recipe below*)
- Pinch of Curry powder
- Sea salt

### *Caper Raisin Dressing*

- 200 gm Capers
- 200 gm Golden raisins
- Water to cover

- Bring to the boil and cook out until soft
- Blitz and pass through a fine sieve if necessary

### *To Serve*

- Sauté the sea scallops with the curry and salt mix
- Pan fry in olive oil
- Serve with the confit potatoes
- Dots of the caper dressing and slices of the pate negra ham



## Lamb rack with Tomato Compote Braised Fennel

- Xx Confit charlotte potatoes
- 2 pcs Baby fennel lightly braised
- Tomato compote (see separate recipe)
- Roasted garlic
- 1 pair Best end of lamb French trim

- Prep the lamb. Portion and leave in an olive oil, garlic thyme bay leaf marinade.
- Prepare the garnish and lamb necks

*Lamb Necks (can be prepared in advance)*

- 12 Lamb necks
- 4 Carrots
- 2 Large onions
- 2 Large leeks
- 3 Sticks celery
- Thyme bay leaf garlic

- Roast the lamb necks in hot oil until evenly coloured
- Remove from the pan and add the mire poix and colour
- Add 2 tbsp of tomato puree and cook out
- Add the lamb necks back into the pan de glace with the white wine
- Cover with the veal and chicken stocks
- Cook in a moderate oven at a gentle simmer for about two hours or until the meat starts to come away from the bone
- Leave to cool slightly; remove from stock and remove the meat from the neck bone
- Portion and leave to cool

*To Serve*

- In a pan have the cooking liquor simmering add the neck and leave to lightly heat. Serve with the roasted rack of lamb.

*Tomato Compote*

- 6 pcs Ripe plum tomatoes, blanched deseeded and quartered
- 2 Garlic cloves
- 2 stem Thyme
- Bay leaf
- Olive oil
- Cabernet sauvignon vinegar

- Mix all ingredients together in pan on a low heat.



# Angela Hartnett

## *Lamb Sauce*

- 4 gallon container of lamb bones
- 1 ½ onions lag
- 3 carrots
- 2 leeks
- 2 sticks celery
- 1 head garlic
- thyme, bayleaf rosemary
- rock salt
- crushed white peppercorns
- tomato puree
- 2 bts white wine
- 4 ltr veal stock
- 4 ltr brown chicken stock

- Mix all ingredients together in pan on a low heat.



## Pineapple Carpaccio with Lime Sorbet Crystallised Coriander Carpaccio

1000gm water

150gm sugar

1 lemon zest

2 vanilla beans

2 pineapples ripe and full of flavour

4 cardamom capsules

- Peel and core the pineapple
- Slice very thinly
- Boil water sugar zest and vanilla beans
- Pure the syrup over the sliced pineapple in a container

### *Lime Sorbet*

250gm milk

200gm lime juice and zest

300gm sugar

250gm water

25 gm milk powder

- Boil the milk sugar and water together
- Add the milk powder and leave to cool over the ice
- Add the grated lime zest and juice
- Churn the mix and store the sorbet in the freezer

### *To Serve*

- Serve the sliced pineapple on the plate
- Garnish with crystallised coriander
- Passion fruit and cranberry seeds
- Serve with the lime sorbet