

ROASTED RUMP OF SPRING LAMB WITH WILD GARLIC & POMMES ANNA

Ingredients

800g Russet potatoes
150g butter
Salt & pepper
4 portions of rump of Spring Lamb (180-200g each)
Fresh Rosemary

Garlic Mayonnaise

100g wild garlic
250ml extra virgin olive oil
250ml vegetable oil
3 egg yolks
1 tsp Dijon mustard
1tbs white wine vinegar
2tsp lemon juice

For this recipe you need to make the Pommies Anna 24 hours in advance. Peel the potatoes and slice as thinly as you can. Pour the melted butter on top of the potatoes and mix well. Line a tin loaf with baking parchment and then layer the sliced potatoes, seasoning each layer with salt & pepper as you go.

Once the loaf tin is full, cover with foil and cook for 1½ hours, or until the potatoes are cooked all the way through - if a knife runs through them easily, they are done. Once cooked, place another loaf tin on top that just fits into the larger tray and distribute some weights inside it. Leave overnight in the fridge to press and set.

Remove the lamb rump from the fridge 30 minutes before cooking to bring to room temperature, which results in more even cooking. Pat dry, score the skin evenly and rub with a little oil and season with salt & pepper. Sear the lamb for a couple of minutes in a hot pan until it's brown all over. Add a sprig of fresh rosemary. Roast in a preheated oven (180c) for around 7-9 minutes (pink) depending on the size of the lamb rump. Take it out from the oven and let it rest on the side.

First make the wild garlic oil for the mayonnaise. Wash the wild garlic and blanch for 10 seconds in a pan of heavily salted, boiling water. Drain the water, plunge into some iced water and pat dry with some kitchen towel.

Chop the wild garlic roughly and add to a blender. Pour in the olive and the vegetable oil mix blitzing until the oil becomes a vibrant green colour. Pass the mixture through a fine sieve.

Whisk the egg yolks, mustard and vinegar in a bowl until smooth. Continue whisking while pouring in a thin, steady stream of the wild garlic oil.

Keep whisking and pouring until all of the oil has been absorbed and has emulsified with the egg mixture - you should be left with a nice, thick green mayonnaise. Season with salt & pepper.

Cut the Pommies Anna into 2cm by 5cm portions, colour in a pan with vegetable oil until crispy and golden brown. Season with salt.

Drag a generous dollop of wild garlic mayonnaise across the plate, place the Pommies Anna and the sliced lamb rump on the green goodness, serve with blanched asparagus (see our Crispy Egg recipe) and peas. Garnish with fresh pea shoots. Enjoy!



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