

Slow Roasted Lamb Loin Taster

Serves 1 | Active Time: 1 hour | Total Time: 3 hours

Swick

Chef's Notes

This slow roasted lamb loin dish is one of Chef Dino's 4 part taster menu.

This is a great meal to make for a special occasion or if you have guests coming over for a fancy dinner party. For the lamb loin, if you don't want to debone one yourself, you can have the butcher debone a half saddle for you. Just remember to ask for the bones so you can make the stock. While you are at it, ask the butcher to cut the bones into approximately 2" -inch pieces for you.

Preparing the Lamb

To marinate the lamb, finely chop the garlic and press into the lamb loin. Drizzle the lamb with the olive oil and rub it into the meat. Turn the loin over and repeat on the other side. Place the rosemary on top, cover and refrigerate. Marinate the lamb anywhere from an hour up to 24 hours ahead of time.

Step 1: Preparing the Lamb

- 1 garlic clove
- 1 boneless lamb loin (tied with butchers twine)
- 2 tsp olive oil
- 1 sprig rosemary

Making the Rosemary Infused Jus

For the lamb short stock, you will need to cut up the bones, if the butcher has not already done this for you. Using a meat cleaver, cut the bones into approximately 2" -inch pieces.

Heat a heavy-bottomed pot to medium high heat and add the oil, followed by the lamb bones. Stir to coat the bones in the oil.

While the bones are browning, prepare your mirepoix. Roughly chop the onion, carrot, celery and leek. Squeeze the excess juice from the tomatoes and give them a rough chop. Set aside. Once the bones have browned, add the mirepoix, tomatoes and rosemary. Stir occasionally, and allow the vegetables to caramelize.

Next, deglaze with white wine and simmer until all of the liquid has evaporated. Add the chicken stock, bring to a quick boil and then turn the heat to low to let reduce slightly. Once reduced, add the demi-glace and continue to simmer for about an hour to an hour and a half on medium-low heat. If you like, you can jump ahead to Step 3 (Preparing the Garnish), while the stock reduces.

After the stock has reduced by about half and has a nice, dark golden color, strain the vegetables and bones from the stock. For an even smoother sauce, strain the stock once again through a fine mesh sieve into a clean pot. Bring the stock to a boil and skim off any excess fat. Turn the heat down to medium-low and let simmer for 20 to 30 minutes. Reduce the stock by about half or until it has a thicker, sauce-like consistency.

Lastly, check the sauce for seasoning. You may need to add a pinch of salt and pepper. Set the finished sauce aside while you prepare the garnish.

Step 2: Making the Rosemary Infused Jus

- 1 whole bone from lamb loin
- 1 tbsp olive oil
- 1 onion
- 1 carrot
- 1 stalk celery
- 1/2 leek
- 2 whole tomatoes
- 2 sprigs fresh thyme
- 1 sprig fresh rosemary
- 1 cup white wine
- 4 cups rich chicken stock
- 1 cup demi-glace

Preparing the Garnish

To prepare the garnish, first preheat the oven to 300° degrees Fahrenheit.

Cut the tomatoes in half and place cut side up onto a greased baking sheet. Next, thinly slice the garlic and finely mince the thyme. Place a little bit of thyme and garlic on each of the tomatoes and set aside.

For the garlic puree, cut the bottom off of the garlic bulb. Place the bulb into a lightly-oiled foil pouch, and seal. Place the garlic on to the tray with the tomatoes and place into the oven. The garlic will only take approximately 30 minutes to roast. It is done when the cloves are soft, tender and golden brown. Once done, remove the garlic from the oven. Leave the tomatoes in the oven to continue to cook for another 45 minutes to an hour.

Place the garlic into a food processor along with a pinch of sea salt. Purée. To ensure the garlic has a completely smooth consistency, push the puréed garlic through a strainer with a spoon. Set aside.

Once the tomatoes are done, remove them from the oven and set aside. Both the tomatoes and the garlic can be served at room temperature. You can also reheat them slightly before serving, if you prefer.

Step 3: Preparing the Garnish

- 8 whole Campari tomatoes
- 1 sprig thyme
- 2 garlic cloves
- 3 garlic heads
- 1 tbsp olive oil
- 1 pinch sea salt

Making the Potato Galette

To prepare the galette, keep the oven at 300° degrees Fahrenheit.

Peel and julienne the potatoes using a mandoline. Make sure the potatoes are not too thick; otherwise, they will not keep their shape during cooking. Rinse the potato pieces to remove the excess starch before thoroughly patting them dry.

Next, finely mince the shallots and the thyme and add them to the potatoes. Season with salt and pepper to taste.

Heat an oven-proof fry pan over medium-high heat and add the olive oil. Place a baking ring into the pan, fill it half full with potato and pat the potato down. Allow the potato to cook for a few seconds, to set it slightly. Then remove the mold and continue with the remaining potato. Cook the galettes until golden and crispy on the first side. Then gently flip and add the butter. Finish cooking the galettes in the oven for 8 to 10 minutes. If you don't have an oven proof fry pan, you can simply transfer them to a baking tray. Once done, cover and keep warm on the top of the stove, while you cook the lamb. If you need to, you can reheat them while the lamb is resting.

Step 4: Making the Potato Galette

- 1 whole Yukon gold potato
- 1 tbsp shallot
- 1 tsp thyme (about 2 sprigs)
- 1/2 tsp kosher salt
- 1/4 tsp white pepper
- 1 tbsp olive oil
- 1 tbsp butter

Cooking and Plating the Lamb

To start the lamb, turn the oven down to 250° degrees Fahrenheit. Heat a fry pan to medium high heat and add the oil.

Remove the rosemary and season the lamb on both sides with salt and pepper. Sear the lamb for 2 to 3 minutes per side. Place the lamb into the oven and slow roast it for approximately 18 to 20 minutes, for medium rare. The cooking time will, of course, depend on the size of the lamb loin and how you like your meat cooked.

To check to see if the lamb is done, insert a thermometer into the center. For medium-rare it should read about 130° F. Once done, cover loosely with aluminum foil and allow to rest for 10 to 15 minutes.

While the lamb is resting, reheat the Rosemary Infused Jus.

When you are ready to serve, remove the string from the lamb and slice. For nicer presentation, slice off the very ends and then cut the loin into four equal pieces.

Plate one of the galettes, followed by a slice of the lamb, a dollop of the garlic purée and a few oven-dried tomatoes. Finish with a sprig of rosemary and drizzle with the lamb jus. For an added flavor, top the lamb with a pinch of Fleur de Sel and serve immediately.

Step 5: Cooking and Plating the Lamb

- 2 tsp olive oil
- 1/2 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- fleur de sel (for garnish)