

Ideal *dinner party* dish

This special menu is from Catherine MacNair, junior sous chef at Le Bouchon Restaurant. Fondant potatoes make a luxurious accompaniment to the succulent meat and delicious pea purée with a touch of mint.



*Lamb rump,
pea and mint purée,
fondant potato,
spring onions*

Ingredients (serves 4)

4 large spring onions

4 lamb rump

Pea purée

500g garden peas

2 shallots sliced lengthways

1 garlic clove crushed and diced

700ml warm vegetable stock

5 large mint leaves

Splash of double cream

Fondant potato

4 large baking potatoes (peeled)

150g butter

2 litres hot vegetable stock

1 garlic clove crushed and diced

Sprig of thyme

1. Top and tail each potato, then cut in half widthways. Using a pastry cutter roughly an inch and a half wide, cut through each half of potato, creating eight deep disc shape pieces.

2. Place the potatoes flat side down into a hot deep saucepan until golden, keeping on the same side. Add 150g of butter to the pan followed by the 2 litres of hot vegetable stock, a sprig of thyme and a clove of crushed garlic. Cook until the potatoes are soft.

3. Bring 700ml of vegetable stock to the boil. In a separate pan sweat off the garlic and shallots without colouring. Add the peas and cook for a further 2

minutes. Pour the hot stock in to the pan and bring back to the boil. Simmer for a further 2 minutes. Add the mint leaves, tearing as you put them in, then a splash of cream. Remove from the heat and purée in a food processor or with a hand held blender. Reheat before serving.

4. Trim the spring onions, leaving approximately 5cm of green on the onion, place into a pan of salted boiling water and cook for 5 – 8 minutes until soft when pierced with a knife.

5. Cut in half and char cut sides down in a pan until dark and golden.

6. Trim any sinew from the lamb rump and score the fat diagonally, creating a diamond pattern. Place lamb rump fat side down into a hot pan, turning to colour all sides.

7. Place in oven at 180° degrees for 7 minutes and let rest for 4 minutes before slicing and serving with the potatoes and purée.

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