

Honey mustard crusted lamb shank, creamy kidney beans mashed with chorizo, Roasted garlic, quick ratatouille with Espelette pepper |

Recipe for 4 servings



Description

A beautiful ratatouille, mustard crusted lamb with roasted garlic. Accompanied by a rich kidney bean mash.

Ingredients

Lamb

- 600 Gr Boneless leg of lamb
- 30 Ml Honey mustard maille
- 3 Sprig(s) Thyme
- 65 Ml Olive oil
- Salt and pepper

Roasted garlic

- 1 Head(s) Garlic
- Salt and pepper

Kidney bean purée

- 1 Can(s) White beans (540ml)
- 500 Ml Chicken stock
- 75 Gr Spanish chorizo
- 20 Gr Butter
- Salt and pepper

Quick ratatouille

- 150 Gr Eggplant
- 150 Gr Zucchini
- 150 Gr Tomato
- 1 Tsp Espelette pepper
- 2 Clove(s) Chopped garlic
- 2 Sprig(s) Thyme
- 150 Gr Onion
- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **425 F°**

Preparation

Finely chop the garlic, rosemary, mint and thyme.

Clean, peel and chop the vegetables into cubes.

Cut the chorizo into little cubes then sauté them briefly in a hot frying pan.

Lamb

Season the lamb. In a hot frying pan with a thread of oil, sear the lamb on all sides. Brush with the mustard and add a branch of thyme then place in the oven at 425°F for 15-20 minutes. Let rest for 10 minutes covered in aluminum foil. When ready to serve, slice the lamb.

Kidney bean purée

In a medium sauce pot, place the kidney beans and chicken stock and bring to a boil. Lower heat and simmer for about 10 minutes. Strain but keep the cooking liquid. Place the beans in a food processor with the butter, chorizo and blend until smooth, adding the cooking liquid if necessary.

Season accordingly and set aside in a steam bath.

Espelette ratatouille

In a frying pan with a fair amount of olive oil, sweat the onion, garlic, thyme and peppers for 3-4 minutes. Add the zucchini and eggplant and continue to cook until the vegetables are tender. Season accordingly with salt, pepper and the Espelette pepper.

Roasted garlic

Cut the tops off of the garlic cloves while trying to keep them whole. Place in the oven for 45 minutes, remove and let cool.

Plating

In a round plate, make a carpet of ratatouille with a mold. Gently place the desired amount of slices of lamb on top as well as a few roasted garlic cloves. Make a nice comma with the kidney bean purée around the outside.

Bon appétit!