



Featured Recipe

From: Feature Story
Radisson Seven Seas Voyager
Compass Rose Restaurant

Grilled Lamb Chops with Assorted Roasted Vegetables

Thyme infused Lamb Sauce

Category: Entree, Serves 6 Portions

Ingredients:

- 12 pieces lamb chops (one single and one double cut)
- 3 tablespoons olive oil
- 2 cloves garlic sliced
- 1 sprig thyme
- salt and pepper

Sauce:

- 2 tablespoons vegetable oil
- 1 pound lean lamb trimmings
- 4 ounces onions, coarsely chopped
- 2 ounces carrots, coarsely chopped
- 2 ounces celery, coarsely chopped
- 2 tablespoons tomato paste
- ½ cup red wine
- 1 sprig rosemary
- 1 sprig thyme
- 1 bay leaf
- 6 cloves garlic
- 10 black peppercorns, crushed
- 1 quart lamb stock

Vegetables:

- 1 piece onions white, cut into sticks
- ½ piece garlic
- 2 pieces carrots, cut into sticks
- 1 piece celery, cut into sticks
- 2 pieces fennel, cut into sticks



10 pieces Shiitake mushrooms, cut into ¼-inch slices
2 pieces zucchini, cut into sticks
olive oil
salt and pepper
9 spice mixture

9 Spice Mixture:

7 spoons cumin, ground
5 spoons coriander, ground
½ spoons white pepper, ground
½ spoons mace, ground
1 ½ spoons cardamom, ground
1 spoons cinnamon, ground
¾ spoons nutmeg, ground
1 spoons cayenne pepper, ground
1 spoons allspice, ground

Preparation:

- For the lamb chops - Season the rack with salt and rub with olive oil, then spread mustard on it. Place on a roasting rack, and roast in 180°C oven to desired doneness. Slice 1 rib portion at a time arrange 2 ribs on each plate and spoon the sauce around the meat.
- For the lamb sauce - sear the lamb trimmings in oil, then add onions, 2 cloves garlic, celery and carrots and continue to sear until well browned. Add tomato paste and deglaze with red wine, reduce until almost evaporated. Add rosemary, thyme, bay leaf, remaining garlic cloves, peppercorns and the lamb stock, and simmer for 1 hour over low heat. Skim any fat and impurities that rise to the surface. Strain and adjust seasonings and reduce to 1½ cups and set aside, keep the sauce hot.
- For the vegetables – Sauté the garlic in olive oil under low heat. Add onions, carrots, celery and 4 minutes steamed fennel, sauté for 5 minutes. Season with salt, pepper and 9 spice mixture. Deglaze with white wine, cover with grease-proof paper and cook slowly in the oven for about 30 minutes. Set on the side and let it cool down. Steam zucchini for only 1 minute. Sauté small amount of Shiitake mushrooms in olive oil, then add the small amount of the vegetables. Adjust seasoning if necessary.
- For the spice mixture - combine all spices.
- For the presentation – put the lamb chops on the plates and garnish with the roasted vegetables.
- Pour sauce around the meat and serve with Lyonnaise potatoes and green beans.
- Decorate with herb sprigs. Serve with mint jelly and mint sauce on the side.