



**Grilled Lamb Rack, Potato Gnocchi, Smoked Chanterelles,
Haricot Vert, Madeira Leek Cream**

Serves 4

Serve with J. Davies Diamond Mountain Cabernet Sauvignon

Submitted by Greg Miller , Cellar Club Member

For the Gnocchi:

1 lb Idaho Russet Potatoes – baked @ 350 until done (1 hour)
2 oz AP flour + as needed
1 large egg
1 T Extra Virgin Olive Oil
Salt & pepper to taste

For the Madeira Leek Cream:

Reserved Lamb scraps *
1 t canola oil
2-3 Leeks, white parts only, cleaned & chopped
1 clove garlic, slightly smashed
1 bay leaf
2 sprigs fresh Thyme
10-12 peppercorns
½ cup Madeira
1 cup chicken stock
½ cup heavy cream
Salt & pepper to taste

For the Lamb Racks:

4 Half Lamb racks, Frenched, trimmed, meat scraps reserved *
Extra Virgin Olive Oil as needed
Salt and Pepper to taste

For the Chanterelles:

8-10 oz Chanterelle mushrooms – brushed clean, trimmed, and any woody stems removed
1 cup smoking chips, soaked in warm water for 30 minutes
Salt and pepper to taste

Garnishes:

12 oz fresh Haricot Vert – cleaned, ends removed, tips left on, steamed or blanched, kept warm
1 t each Fresh Thyme & Flat Leaf Parsley, chopped fine & mixed
Fleur de Sel (sea salt)
White Truffle oil (optional)

To prepare Gnocchi: After baking potatoes until done, cool slightly and, using a towel to hold, scoop the “meat”, put through a fine die food mill, and into a bowl. Sift in flour, add oil, egg, and seasoning and gently mix until just combined. Turn out onto lightly floured work surface, roll into several long 3/4” diameter strips, & cut dough to form the gnocchi. Set aside & reserve.

Tip: The moister the dough, the more flour needed for kneading and rolling, the heavier the finished gnocchi will become. To finish, bring a large pot of water to boil, add gnocchi, and reduce heat. Let gnocchi simmer until they float to the top, about 2 -5 minutes. Remove from water; drain well, and reserve, keeping warm.

To make Madeira Leek Cream: Heat 2qt saucepan over medium high temp, add oil & lamb scraps, & brown 1 minute. Lower heat to medium; add garlic clove & leek, season lightly with salt. Using a wooden spoon, stir once to mix & sauté about 2 minutes. Add bay leaf, peppercorns, thyme sprigs, & Madeira to de-glaze, scraping bottom gently with spoon. Reduce by half, about 1-2 minutes. Add chicken stock, bring back to simmer, & reduce by half, about 6 minutes. Add heavy cream, bring to simmer, reduce sauce to consistency, so it coats the back of the spoon. Pass sauce through a strainer, adjust seasoning, & keep warm.

For Smoked Mushrooms: Prepare, light, and heat grill. Place smoking chips in bottom of 2” baking dish. Place small wire rack over chips, place mushrooms on rack. Cover tightly with foil and place on hot grill, 15-20 minutes, until tender. Remove from heat, keep warm.

For Lamb: Rub racks with olive oil, season well. Set aside at room temp covered for 10 minutes. Grill whole racks until desired doneness, approximately 5-8 minutes for medium rare. Keep warm to rest 5 minutes after grilling.

To serve: Bring sauce to simmer in sauté pan; add gnocchi, toss to coat. Check seasoning. Once warmed, spoon gnocchi and sauce onto center of plates; portion out mushrooms, carve lamb racks into 3 chops each, arrange with cooked Haricot Vert. Garnish with chopped herbs, any remaining meat or mushroom juices, Fleur de Sel, & a few drops of truffle oil. **Bon Appetite!**