

SAN DIEGO RESTAURANT WEEK

RECIPES

Lamb Shepherd's Pie

Courtesy of Rustic Root

Braised Lamb

- 5 # lamb shoulder
- 2 onions
- 3 garlic cloves
- 1 carrot
- 1 celery rib
- 3 bay leaves
- 4 sprigs of fresh thyme
- 1 sprig of fresh rosemary
- 2 cups of red wine
- 6 cups of homemade chicken stock
- 1 1/2 # pearl onions
- 1 carrot (diced)
- 1 1/4 cup fresh peas
- 4 tbsp tomato paste

Preparation

Marinate the lamb shoulder in red wine with carrot, celery, garlic and onion over night.

Next pull the lamb out of the red wine, strain the veg and keep separate.

Season the lamb with salt and black pepper.

In a hot pan sear the lamb until you get a nice sear. Once the lamb is seared, add the carrot, celery, onion and garlic. Cook until you get the veg soft with a good color on them. Add tomato paste.

Deglaze the pan with the red wine; add chicken stock and the remaining herbs.

Place a lid over the pan and place in pre heated 300 degree oven and braised for 1 1/2 hours. Check the lamb, it should be very tender. If not cook for another 30 mins or until tender.

When lamb is done, take out lamb and strain the veg from the braising liquid.

Add fresh diced carrots, pearl onion, peas, cook in braising liquid and cook until vegetables are done

Gruyere Mash Potatoes

- 3 # Yukon gold potatoes
- 8 tbsp unsalted butter
- 3/4 cup cream
- 1/2 cup grated gruyere cheese + more for garnish
- Salt and white pepper to tastes

Preparation

Peel potatoes and cut into quarters.

Place potatoes in cold water and 2 tbsp of salt.

Bring to a boil and cook until potatoes are soft. About 20 minutes .

While potatoes are cooking, heat cream and butter in a separate pot.

Once potatoes are done, strain all of the water out. Make sure the potatoes are dry.

Place potatoes in a food mill or you can use a potato masher.

When potatoes are mashed add hot cream and butter. Gentle mix, be careful not to over mix the potatoes. Season with salt and pepper to taste. Finish by adding the cheese.

Putting the Dish Together

Take about 4 oz of the braised lamb, place in a bowl. Also add some of the carrots, pearl onions, and peas. Don't forget lamb jus.

Put mashed potatoes in a piping bag, and pipe the mashed potatoes on top of the lamb. Sprinkle some extra cheese on top of the mash.

