



BRENNERS PARK-HOTEL & SPA
BADEN-BADEN



TRANCHE OF SADDLE OF LAMB

WITH FENNEL-HERB CRUST, SALTED LEMON JUS
AUBERGINE, COURGETTE, PEPPER CHUTNEY
AND ROMAN GNOCCHI

Serves 6:

FOR THE SADDLE OF LAMB:

- 900 g saddle of lamb, boneless with a thin layer of fat
lightly cut in a criss-cross pattern
- 1 sprig of thyme
- 1 sprig of rosemary
- 1 crushed garlic clove
- 1 tbsp olive oil
- salt, freshly ground black pepper

Season the saddle of lamb and sear the fat covered side in a hot pan until golden brown, then briefly sear the other side. Follow this by placing the saddle of lamb along with the herbs and garlic on a baking tray and transfer to a preheated 80 °C oven for approximately 10 minutes. The core temperature should be between 56 °C and 58 °C.

After this, the saddle of lamb is coated with the crust mixture, described below, and put briefly under the grill.

Allow to stand for 2 minutes and then cut into 12 evenly sized pieces.

FOR THE FENNEL-HERB CRUST:

- 100 g butter
- 76 g panko
- 1 g fennel seeds
- 8 g flat-leaf parsley
- 100 g soft butter
- ¼ tsp piment d'Espelette
- 1 tbsp finely chopped mixture of: plucked tarragon,
fennel and chives
- 2 garlic cloves, halved
- fleur de sel, pepper

Heat the butter slowly in a saucepan with 60 g of panko, stirring continuously until golden brown. Season with fleur de sel and pepper, and cool.

Finely grind the fennel seeds, 16 g of panko and the plucked parsley leaves in a Moulinette.

Lightly sauté the garlic cloves in olive oil and braise until soft in a 160 °C oven. Then finely grind the cloves in a pestle and mortar. Beat the soft butter with the garlic puree and herbs in a food processor until frothy and season with fleur de sel and piment d'Espelette. Combine the frothy herb butter with the golden brown panko mixture, season again and spread approximately 4 cm thick on a suitable baking sheet and cool. Finally, cut in thin slices and place à la minute on the cooked lamb.

FOR THE LAMB SAUCE (APPROX. 600 ML):

2 kg	lamb bones
500 g	lamb sinews and trimmings or fat
200 g	onions or shallots, peeled and diced
80 g	celery, washed and diced
80 g	carrots, washed and diced
100 g	white champignons, washed and diced (all cut into 2 cm cubes)
8	garlic cloves, crushed
80 g	peeled tomatoes
1	diced tomato
1 tbsp	tomato puree
1.0 l	strong, dark red wine
10	crushed white peppercorns
2	bay leaves
1	pinch of sugar
3.0 l	chicken or beef stock
3	sprigs of thyme
2	sprigs of rosemary
1 tbsp	olive oil, peanut oil or concentrated butter salt, pepper peel of a salted lemon (delicatessen), very finely diced

Fry the bones and trimmings in oil or concentrated butter in a stewing pan and roast in an oven at approximately 220-240 °C until evenly brown. Then drain off any surplus fat and add the vegetable and mushroom cubes and the garlic. Roast evenly until they have developed a good colour then add the tomato puree and continue to roast. Deglaze with red wine and add the tomatoes, sugar and peppercorns. Allow all the ingredients to stew together until the red wine has been reduced completely. Then pour in the stock, add the salt and bay leaves and bring to the boil. Simmer on low heat for around 5 hours, skimming off regularly any surface fat and foam. After, pass through a very fine sieve or muslin cloth and drain well. Finally reduce to approx. 600 ml and the desired consistency. Add the rosemary and thyme and allow to stand for 20 minutes. Remove the herbs and finish off with oil and salted lemon cubes.

FOR THE COURGETTE:

1	courgette
2 tbsp	olive oil
½ tbsp	finely chopped thyme and rosemary leaves fleur de sel, piment d'Espelette

Wash the courgette and peel off approximately 2 mm of skin. Then dice finely, blanch in salt water for 5 seconds and chill in cold water. Put the rest of the courgette flesh into a small pan with olive oil, cover with a lid and stew for around 10-15

minutes until soft and colourless. Then chop finely and cool. Finally add the herbs and the green courgette cubes, season and chill.

FOR THE AUBERGINE TARTARE:

½	aubergine
1	sprig of thyme
1	sprig of rosemary
1	garlic clove
1	anchovy fillet
10 g	freshly grated Parmesan
2	basil leaves cut into fine strips
6	parsley leaves cut into fine strips
6	capers, finely chopped
3 tbsp	olive oil
1 tbsp	tomato, dried and finely diced fleur de sel, freshly ground pepper

Cut into the aubergine in a criss-cross pattern being careful not to damage the skin and season with fleur de sel. Drizzle generously with olive oil and place the thyme, rosemary and garlic clove on the aubergine. Stew in a 160 °C oven for 40 minutes.

Scoop out the flesh with a spoon and drain in a sieve. Finish by creating a fine tartare. Finally, mix all remaining ingredients together, season to taste and chill.

FOR THE PEPPER CHUTNEY:

20 g	shallots, peeled and finely diced
200 g	peeled red pepper cut into 4 mm cubes
25 ml	white wine
½ tsp	ginger, peeled and finely grated
1 pinch	chilli, finely chopped
1 tbsp	unfiltered apple vinegar
1.8 g	fleur de sel
3.5 g	sugar
20 ml	olive oil
15 g	tomato puree

Marinate the diced pepper in the white wine, vinegar, ginger, chilli, salt and sugar for 24 hours.

Sweat the shallots in olive oil until translucent and add the tomato puree and the marinated pepper cubes. Slowly reduce the mixture for about an hour to a marmalade-like consistency.

FOR THE ROMAN GNOCCHI

(Gnocchi à la romain):

100 g durum wheat semolina
600 ml milk
62 g butter
2 eggs
1 egg yolk
1 egg white, lightly beaten
65 g freshly grated Parmesan
1 sprig of rosemary
1 sprig of thyme
1 garlic clove
salt and pepper
nutmeg

Bring the milk, herbs, garlic and butter to the boil and allow to stand briefly. Then pass through a sieve, add the semolina and season. Allow everything to soak shortly and then remove from the hob.

Fold in the egg yolk quickly and add half of the Parmesan. Finally fold in the beaten egg white into the hot mixture.

Cover an oiled baking tray with aluminium foil and spread the mixture out evenly at a thickness of 2 cm and cool.

Turn the mixture out of the tray and brush with egg yolk and sprinkle with the remaining Parmesan. Cut out crescent shapes, transfer to a hot pan with the bottom side faced down and place in a 180 °C oven for 1-2 minutes. Finally gratinate briefly under the grill.

PREPARATION/FINAL STEPS:

Reheat the courgette, aubergine tartare and pepper chutney and arrange in layers in either a rectangular shape or arranging ring. Position this in the middle of the plate with a tranche of lamb and a Roman gnocchi in diagonally opposite corners and coat with the sauce.

Bon appétit!