



Recipes by Hubert Keller

Cumin-Scented Rack of Lamb in a Honey-Red Wine Sauce with Sautéed Potato Cake

Ingredients:

(Yields: Serves 2)

Rack of Lamb

- 1 rack of lamb
- 1 tablespoon whole coriander seed
- 2 tablespoons whole cumin seed
- 1/4 cup olive oil
- 3 tablespoons fresh mint, chopped
- salt and pepper
- 1 tablespoon olive oil
- 1 tablespoon honey
- 1/2 cup red wine
- 1 cup beef stock
- 1 tablespoon butter

Potato Cake

2 Yukon Gold potatoes, peeled

- 1/3 teaspoon salt (or to taste)
- 1/8 teaspoon pepper (or to taste)
- 2 tablespoons olive oil
- 2 tablespoons butter

Directions:

Rack of Lamb

Preheat oven to 400° F.

Trim and clean rack of lamb of excess fat. Scrape bones to clean all fat off. Optional: wrap each bone in small square of silver foil to prevent burning.

In small sauté pan over medium-high heat, add cumin and coriander seeds. Toast seeds 3 to 4 minutes or until fragrant. Keep the seeds moving in the pan to prevent burning, set aside.

Place a large piece of plastic wrap on a clean surface and place lamb rack in the middle. Pour 2 tablespoons olive oil, 1 tablespoon of cumin and coriander mixture, and 1 tablespoon of mint on top.

Flip the rack of lamb over and top second side with 1 tablespoon of cumin and coriander mixture, 1 tablespoon of mint, and remaining 2 tablespoons of olive oil. Wrap up in the plastic and refrigerate 12 hours or overnight.

Remove the lamb from the marinade and season both sides with salt and pepper.

Heat a 12" skillet over high heat until very hot. Add 1 tablespoon of oil and place lamb into pan, meat side down first. Sear for 1 to 2 minutes or until browned, then flip over and brown the second side for 1 to 2 minutes.

Place pan with lamb into the oven and bake 25-30 minutes or until it reaches the desired doneness.

Remove the lamb from the pan, cover with foil, and set aside while making the sauce.

Remove the fat from the pan, but leave the drippings. Place on the stove over medium high heat. Add honey

and remaining cumin and coriander mixture. Cook for 1 minute, stirring constantly, until honey takes on a golden color.

Add the red wine and remaining 1 tablespoon of mint. Simmer for 5 to 7 minutes, until reduced by one-half and has a thick, syrupy consistency.

Add beef stock to sauce, and bring to a boil over medium heat. Cook for 2 to 3 more minutes. Whisk in 1 tablespoon butter.

Strain the sauce through a fine mesh strainer and keep warm until needed.

Potato Cake

Shred the potatoes in a food processor with a medium shredding disc.

Heat 2 tablespoons olive oil and 1 tablespoon butter in 9" nonstick sauté pan over medium high heat.

Squeeze all the excess liquid out of the potatoes and place in a bowl. Add salt and pepper and mix thoroughly.

When the butter has melted, add the potatoes to the pan. Using a metal spoon, spread the potatoes out across the pan and press down into a pancake. Place remaining 1 tablespoon butter on top of the cake.

Cook 5-7 minutes on each side, flipping once, until the potato cake reaches a deep golden brown color. Remove from pan and cut into 4 wedges.

Slice the lamb between the bones and serve with potato wedges and sauce.