

# Porcini and Almond Crusted Rack of Lamb with Beet Purée



## LAMB INGREDIENTS:

1	Rack of lamb
1 cup	Dried porcini mushrooms
1 cup	Almonds, toasted
1 tsp	Kosher salt
1 tsp	Freshly ground black pepper
¼ cup	Olive oil
3 tbsp	Dijon mustard
2 tbsp	Worcestershire sauce
3 large	Shallots, finely diced
4	Garlic cloves, smashed
1 tbsp	Each fresh thyme, rosemary, parsley, and mint, finely chopped and mixed together

## BEET PURÉE INGREDIENTS:

5	Beets, cooked and peeled
...	Pinch of cinnamon
...	Salt and pepper to taste
1	Garlic clove, smashed
2 tbsp	Cherry concentrate (I suggest Cherry Lane cherry concentrate)

## BEET PURÉE DIRECTIONS:

Add the beets, garlic, cherry concentrate and pinch of cinnamon in a blender and purée until smooth. Season with salt and pepper and set aside on stovetop.

## DIRECTIONS:

Preheat oven to 350°.

In a food processor, combine dried mushrooms, almonds, salt, and pepper until roughly mixed. Add herbs and mix for another 5 seconds. In a bowl, mix Dijon mustard and Worcestershire sauce and set aside.

Heat large pan with oil, place lamb, meat side up, and lightly sear until crust is golden brown and lightly crispy. Remove from the pan and coat the lamb with mustard mixture and after coat with mushroom and almond mixture.

Place lamb on baking sheet bake in oven for 10-15 minutes or until internal temperature reaches 125° for medium rare.

Transfer lamb to a cutting board and rest for 5-6 minutes before slicing into chops (between each bone).

Serve on top of the beet purée.

• Enjoy with a glass of Pinot Noir 2020!

