



RECIPE OF THE MONTH

Ti Kouka organic lamb selection with broad beans, rocket, peas, new potato and jellied beetroot

match with 2009 Reserve Cabernet Franc

Jellied beetroot

NOTE: make day this the day before you intend to serve the dish and remember to wear gloves!

- 5-6 beetroot, about hand size
- 1 cup malt vinegar
- 1/2 cup brown sugar
- 1 packet berry jelly
- Small pinch chilli flakes
- Big pinch cracked black pepper

Remove the leaves from the beetroot and place them in a pot. Set the small tender leaves aside as they can be used in the salad later. Add the vinegar, sugar, chill, pepper and cover with water.

Bring to the boil and simmer until tender, this will take approximately 30 to 40 minutes. To test when the beetroot are cooked pinch the leafy end of the beetroot, if it comes away easily then the beetroot is cooked.

Remove from the pot run under cold water and rub the skins with your hands. You may want to wear gloves at this stage, or be caught red handed. Slice beetroot into half centimetre wide rounds and arrange in layers in a dish. Add half packet of berry jelly to appropriate amount of beetroot cooking liquor, and pour over sliced beetroot to cover.

Refrigerate overnight to set.

Filo parcel

- 1 lamb shank
- 1 onion, diced
- 2 tablespoons butter
- 1 tablespoon fresh thyme
- 2 tablespoons beef jus
- 1 egg yolk



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Slow roast the lamb shank for approximately 3 hours at 160 degrees celsius or until the meat is falling off the bone. Remove meat from the bone and shred or dice to small chunks.

Place onion in pan with the butter on a slow heat until soft.

Combine the lamb, onion, egg yolk, beef jus and thyme with salt and pepper.

Place a sheet of filo on bench and paint with butter, lay second sheet over and repeat until there are 3 layers. Halve the sheet on the long side, place approximately 2-3 tablespoons of the lamb mix at the top of the prepared filo in the middle half of the sheet with a ¼ with on each side of the mix. Roll toward you till lamb encased, fold ends over and continue to roll till finished. Place in fridge until required.

Salad

For each person allow:

2-3 new potatoes

½ cup new season peas

½ cup broad beans, shelled

A handful rocket leaves

½ handful mustard cress

Toss all in glug of *waimarama* olive oil and splash of verjus.

Lamb & assembly

For each person allow

1 loin chop trimmed to represent T-bone

1 rack chop "frenched"

We recommend you cook the chops medium rare, note that the T-bone will take longer as it is thicker.

Bake filo parcel in oven at 180 degrees celcius for twenty minutes until the filo is nicely browned and filling hot.

Arrange salad on plate with spoonful of jellied beetroot.

Place one of each chop and a filo parcel on salad.

pour a glass of 2009 Reserve Cabernet Franc & enjoy!

2011 Signature Dish at Clearview Estate Winery & Restaurant