

# THE FIREHOUSE

RESTAURANT

## HAZELNUT-ENCRUSTED RACK OF LAMB APPLE-ONION CHUTNEY, AND POTATOES DAUPHINOISE

*Deneb Williams ~ Executive Chef*

(Serves 8 guests)

### RACK OF LAMB

#### INGREDIENTS

4 ea            8-bone lamb racks, *frenched (each weighing 25-28 oz)*  
to taste       salt & pepper  
½ cup         canola oil

#### PROCEDURE

- Prepare Potatoes Dauphinoise, Apple Cider Glaze, Hazelnut Crust, and Apple-Onion Chutney (may be prepared the day prior except for potatoes which should be refrigerated overnight).
- Preheat oven to 350°.
- Season all sides of lamb with salt and pepper.
- Open a window for ventilation.
- Heat a sauté pan over medium-high heat.
- Sear lamb in canola oil until heavily caramelized on all sides. Set aside.
- Bake portioned potatoes dauphinoise for 15-20 minutes until warm throughout.
- Remove dauphinoise from oven and cover with foil.
- Place seared lamb in a baking dish and then into oven and bake until desired internal temperature (115° for rare, 130° for medium or 145° for medium-well).
- Remove lamb from oven.
- Using a towel, grab the bones and dip lamb into the apple cider glaze.
- Roll glazed lamb in the hazelnut crust.

#### TO SERVE

- Cut each rack in half (4-bones per serving).
- Place dauphinoise on the plate and portion apple-onion chutney onto the plate alongside.
- Stand rack of lamb on top of apple chutney.
- Drizzle remaining cider glaze around plate.

## POTATOES DAUPHINOISE

### INGREDIENTS

#### ROYALE

2 cups heavy cream  
2 ea eggs  
1 cup chèvre  
2 tsp kosher salt  
1 tsp ground pepper  
½ cup chives, *chopped*  
¼ cup thyme, *chopped*

#### GRATINÉE

6-8 ea medium Yukon gold potatoes, *thinly sliced*  
1 cup Pecorino Romano, *grated*

### PROCEDURE

- Preheat oven to 350°.
- Incorporate cream, eggs and chèvre.
- Whisk in remaining royale ingredients.
- Line a 9" x 9" Pyrex baking dish with parchment paper and cut the corners to insure a snug fit.
- Pour one quarter of royale into the bottom of baking dish.
- Layer potato slices in a shingle pattern, one layer at a time.
- Top each layer with cheese and royale, keeping potatoes submerged. No cheese on the top layer. Continue until potatoes are equal to the amount of royale (approximately 7 layers).
- Bake uncovered for 1 ½ hours.
- Refrigerate overnight, and then cut into 2" x 4" portions.

## APPLE CIDER GLAZE

### INGREDIENTS

4 cups apple juice  
½ oz Calvados  
½ cup sugar  
¼ cup cider vinegar

### PROCEDURE

- Incorporate ingredients in an 8-quart sauce pot.
- Bring to a low simmer for 40-50 minutes until the consistency of maple syrup.

## HAZELNUT CRUST

### INGREDIENTS

3 Tbsp	canola oil
¼ cup	shallots, <i>diced small</i>
2 Tbsp	tarragon, <i>chopped</i>
1 cup	panko
1 ½ cup	hazelnuts
2 Tbsp	brown sugar
1 tsp	kosher salt

### PROCEDURE

- Preheat oven to 350°.
- Sauté shallots in 1 tablespoon of oil until translucent.
- Remove from heat and add tarragon.
- In a food processor, combine nuts and panko, pulse until nuts are chopped.
- Add shallot-tarragon mixture, sugar, the remaining 2 tablespoons of oil and salt. Pulse until combined.
- Place mixture on a sheet tray and bake, stirring every 3 minutes until golden brown. Cool and set aside.

## APPLE-ONION CHUTNEY

### INGREDIENTS

2 ea	Golden Delicious apples
¼ cup	yellow onions, <i>small dice</i>
1 Tbsp	canola oil
¼ cup	white wine (Chardonnay)
2 Tbsp	honey
1 stick	cinnamon
¼ tsp	salt
pinch	pepper

### PROCEDURE

- Peel apples and slice into acidulated water (water with vinegar, lemon or lime juice added). Set aside.
- Sauté onions in oil until translucent.
- Drain apples and add to onions and sauté for 3 minutes.
- Deglaze with white wine. Add honey, cinnamon, salt and pepper.
- Cook on medium heat for 15-20 minutes or until liquid is evaporated.
- Remove cinnamon stick.
- Purée in a blender, cool and set aside.