

## ROAST LAMB LOIN WITH SAUTÉED WILD MUSHROOMS, GARLIC CONFIT AND RED WINE SAUCE

Longe d'agneau rôtie, poêlée de champignons des bois, ail confit, sauce au vin rouge

Serves 2

### INGREDIENTS

Lamb loins	2 x 150g
Butter	110g
Red wine	100ml
Brown beef stock	50ml
Wild mushrooms	100g
Olive oil	15ml
Salt + Pepper	to taste
Spinach	2 bunches
Garlic	1 head separated (skins on)
Bayleaf	1/2
Thyme	1 sprig
Black pepper corns	5

### METHOD

1. Season the lamb loins with salt and pepper
2. Melt 10g butter in frying pan, add the lamb, seal on both sides and cook to medium rare, then season and keep warm.
3. Deglaze the pan with red wine, reduce. Add stock and reduce to sauce consistency. Strain.
4. Cut mushrooms into even sized pieces approx. 1.5 cm square the sauté in hot oil until golden brown
5. Remove spinach stalks, wash leaves, drain and place in boiling salted water for 1 min
6. Refresh under cold water, drain into a colander and squeeze gently into balls to remove water
7. Heat 100g butter in a shallow pan, add 1 peeled and crushed garlic clove, cook gently for a few seconds
8. Add the spinach, toss together until warmed through, season
9. Place remaining garlic cloves in their skins in olive oil in small saucepan. Add bay leaf, thyme sprigs and peppercorns and cook over a very low heat until a knife can be easily inserted into the cloves

### TO SERVE

Place the sautéed wild mushrooms in a 10cm ring in the centre of your plate and top with spinach. Remove the ring and slice the lamb thinly and arrange on the top of the spinach. Garnish with the confit garlic cloves and drizzle with red wine sauce.

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