

# Going for the chop

Serve lamb chops rustic style on a wooden board with the rosti potatoes and salsa verde, garnish with bitter cress, wild garlic leaves or rocket. On the side, a warm salad of purple sprouting broccoli with anchovy garlic dressing & poached duck egg.

**Recipe by Max Leonard** Chef at the George & Dragon, Speldhurst



Chef Max Leonard



## Warm Salad Of Purple Sprouting Broccoli with Anchovy Garlic Dressing & Poached Duck Egg

### Ingredients

- 500g purple sprouting broccoli
- 4 duck eggs
- 4 anchovy fillets
- 75ml sweet red wine vinegar
- 2-3 tsp cooked garlic (poach gently in oil till just turning gold)
- 1 tsp Dijon mustard
- Sea salt and black pepper
- 200ml extra virgin olive oil
- Wild wood sorrel to garnish

Cut and steam purple sprouting for 3-4 mins.

Poach duck eggs in boiling water with a splash of white wine vinegar for 4-5 mins, (spin the water clockwise to form a whirlpool which keeps the egg together).

Combine the other ingredients in a large bowl to make a dressing.

Drain the broccoli, add the dressing and serve on a warm plate.

Top with the poached duck egg and garnish with wood sorrel.

## Char-Grilled Ashdown Forest Lamb with Wild Garlic Potato Rosti and Salsa Verde

### Serves 4

### Ingredients

- 12 lamb chops (untrimmed)
- 6 red potatoes
- 250g wild garlic
- Duck fat for cooking
- Hairy bitter cress to garnish

### For the Rosti

Place peeled potatoes in pan of cold water and bring to the boil, cook for 4 mins. Remove from water and grate. Season with sea salt and pepper, then mix with the chopped wild garlic.

Preheat a cast iron skillet, add a little duck fat and using a pastry cutter press rosti potato mix into ring and fry for 10 - 15 mins until brown.

### For the Lamb

Season the lamb and char-grill with whole sprigs of rosemary for 4 - 5 mins on each side. Allow to rest covered in foil for at least 5 mins before serving.

If you are lucky enough to have a charcoal grill, great, if not plain grilling is ok, but if the weather is good make a barbeque pit with seasoned oak logs. Cooking over the embers off a wood fire is by far the best for flavour. Think of that lunch you had last summer in Tuscany, you can guarantee that they cooked a brace.

### For the Salsa Verde

Blend the following ingredients whilst adding the olive oil in a slow and steady stream until the desired consistency is reached.

- 50g flat leaf parsley
- 25g mint
- 25g basil and tarragon
- 2 - 4 tbsp good quality red wine vinegar
- 3 cloves of garlic
- 4 anchovy fillets
- 2 tsp capers
- 1 tsp Dijon mustard
- Extra virgin olive oil
- Sea salt and black pepper ●