



GARLIC AND PARSLEY CRUSTED CANNON OF LAMB, WITH BRAISED FAGGOTS, BEER PICKLED ONION & PEARL BARLEY RISOTTO

INGREDIENTS

FOR THE FAGGOTS

250g Lamb mince
140g Lamb's liver, minced
75g White breadcrumbs
200g Onion, diced and softened
5g Salt
10g Black pepper, cracked
10g Flat leaf parsley, chopped
5g Garlic, grated
200g Caul fat
50g Knorr Professional Vegetable Jelly Bouillon
2L Water
100g Butter

FOR THE PARSLEY CRUST

200g White bread, crusts removed
10g Garlic, peeled & grated
70g Flat leaf parsley leaves
180g Salted Butter, melted
4g Salt

METHOD

FOR THE FAGGOTS:

- Add the minced lamb, and liver into a mixing bowl along with the breadcrumbs, cooked onions, salt, pepper, parsley, and garlic, mix until combined.
- Then shape the lamb farce into 60g balls and place onto a tray, once all the balls are rolled up, wrap each in an even coating of the caul fat.
- Place the faggots into the fridge to rest.
- Bring the water and butter to a boil and whisk in the KNORR Professional Chicken Jelly Bouillon in a wide based pan.
- When needed on service place the faggots into the stock and cook in the oven at 180°C for 20 minutes. Basting the faggots every 5 minutes.

FOR THE PARSLEY CRUST:

- Place the white breadcrumbs, parsley and garlic into a blender and blitz together.
- Pour in the butter and seasoning and continue to blend until it's smooth and vibrant green.
- Remove from the blender and place in vac pack bag, roll out to 5mm then vacuum pack, place in the fridge to set.

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INGREDIENTS (CONTINUED)

FOR THE PICKLING LIQUOR

100ml White wine vinegar
50ml Dark ale
60g Demerara sugar
2g White peppercorns
2g Coriander seeds

FOR THE BEER PICKLED ONIONS

10no. English onions, "golf ball sized", peeled
50g Rendered lamb fat
100ml Pickle liquor
1no. Rosemary sprig

FOR THE PEARL BARLEY

500g Pearl barley, soaked overnight
120g Celery
2no. Bay leaves
200g Onion, peeled & cut in half
80g Carrot, peeled
15g Garlic, peeled
25g Knorr Professional Vegetable Jelly Bouillon
1L Water

METHOD (CONTINUED)

FOR THE PICKLING LIQUOR:

- Bring all the ingredients the boil.
- Then remove from the heat and leave to cool. Once cooled pass through a sieve.

FOR THE BEER PICKLED ONIONS:

- Place the all the ingredients into a vacuum pack bag and seal.
- Cook on steam at 88°C for 15 minutes.
- Once just cooked, refresh the onions in iced water.

FOR THE PEARL BARLEY:

- Drain the soaked barley.
- Add the water to the pan and bring to the boil, whisk in the KNORR Professional Vegetable Jelly Bouillon.
- Then add in the drained barley, add in the vegetables, and bay leaves then cook for 20 minutes or until the barley is cooked.
- Cool and strain the barley, reserving the stock for later and discard the vegetables and bay leaves.

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INGREDIENTS (CONTINUED)

FOR THE WILD GARLIC PUREE

260g Wild garlic, picked & washed

200ml Extra virgin olive oil

1no. Lemon, zested

FOR THE LAMB

2kg Lamb loins, fat & sinew removed

7g Salt

50g Rendered lamb fat

8g Thyme

TO SERVE

100g Shallots, finely diced

80g Butter

300ml Lamb jus

METHOD (CONTINUED)

FOR THE WILD GARLIC PUREE:

- Blanch the wild garlic in salted boiling water for 2 minutes and then refresh in iced water, squeeze out any excess liquid.
- Place the wild garlic, oil and seasoning into a blender and puree until smooth, season and chill rapidly.

FOR THE LAMB:

- Season the lamb, then place in a vacuum pack bag along with the lamb fat and thyme.
- Seal the bag and cook at 62°C for 15 minutes.
- Remove the lamb and in a hot pan add some oil, seal the meat so there is a good colour on all sides.
- Remove the herb crust from the bag then place the lamb loin on the crust and cut a portion to cover the loin.
- When ready to serve, place the lamb loin on the tray and top with the crust then cook at 180°C for 2 minutes to melt the crust.

TO SERVE:

- Add the butter to a pan, once foaming add in the shallots and cook until soft.
- Add in the cooked barley and the reserved stock and reduce to thicken slightly.
- Stir the wild garlic puree into the barley.
- Roast the pickled ale onions in a little foaming butter until they are golden brown in a frying pan.
- Spoon the risotto into a bowl, then add the faggot, roasted beer pickled onion and place on the lamb loins. Add a little lamb jus to serve.