

PARC'S

LAMB DUET

Recipe Courtesy: Jordan Hoffman, executive chef at Parc

Ingredients:

- 2 lbs Course Ground Lamb
- ½ tsp Chili Flake
- 1 Tbs Zataar
- 2 tsp Cumin
- 1 tsp Corriander
- 2 Tbs Oregano
- 2 Tbs Chopped Garlic
- 1 cup Diced Onion
- ½ cup Diced Carrot
- ½ cup Diced Celery
- 1 lb Diced Zuchinni
- 1 each Large Red Onion
- 2 cups White Wine
- 2 cups Greek Yogurt
- 4 cups Ground Tomatoes
- 1 sprig Thyme
- 1 each Bay Leaf

Directions:

1. Ragout:

- a. In a large covered pot or Dutch oven begin by heating over medium heat, coat the bottom of the pan in a good cooking oil and sear the ground lamb.
- b. Allow the lamb to brown as the meat is broken up. Add the spices and the chopped garlic and stir until the meat is evenly browned and the spices have been distributed.
- c. Sweat the onions, celery and carrot until tender and add the white wine, allow the white wine to deuce by half.
- d. Slice red onions into thick $\frac{3}{4}$ " slices and grilled over a live wood fire, cool and chop roughly, add to the ragout along with the diced zucchini, yogurt, thyme and bay and bring to a simmer.

e. Simmer on very low heat for 2 hours. Add the ground tomatoes and adjust the seasoning.

2. Dish

a. To build the dish, cook the tagliatelle and add to a sauté pan with a enough ragout to coat the pasta.

b. Add whole cubed butter and grated pecorino cheese. Plate the pasta and finish with chopped parsley and crumbled feta cheese.

c. Lightly blanch the rapini and dress with olive oil, salt and pepper. Grill with the lamb chops to desired temperature.

d. Prop the lamb chops up against the pasta and drape with the grilled rapini. Finish the dish with a light zest of lemon and a drizzle of lamb jus.