

New Zealand Double Lamb Chops

Description: rosemary essence

Serving Size: 50 Servings

Categories:

Cost Per Serving	
\$	5.37



Action	Date	Initials
Created	8/13/2012	CR
Revised	7/24/2013	EA
	4/6/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
14.000	kg	Lamb chops, double cut	french trimmed	20-100001592
0.200	lt	Vegetable oil		20-100001608
2.500	lt	Lamb Demi glace		50-100000140
5.000	kg	Mashed Potatoes		50-100000197
0.250	kg	Rosemary	finely chopped	20-100000879
0.100	kg	Parsley	finely chopped	20-100000839
1.000	kg	Watercress		20-100000857
		salt & pepper to taste		

Method of Preparation:

- Cut chops into two-bone portions, season with salt & pepper.
- Heat grill to high heat and sear cross-marks onto lamb. Cook until medium rare.
- Remove and let rest.
- Heat demi-glace.
- Whip mashed potatoes with chopped rosemary and parsley.
- Pipe mashed potatoes onto plate as per picture.
- Plate two- sets of double cut chops as per picture, interlocking bones.
- Spoon sauce around plate and garnish with watercress leaves.