TAYLOR & COLLEDGE

Lamb Loins with Vanilla Potato Puree and Tomato



Preparation: 35 mins
Total Time: 130 mins
Portions: 4 Portions

Ingredients

Lamb

4 Lamb Loin 800g, boneless
30 ml Olive Oil
10 g Unsalted butter
100 g Fresh Rosemary
Clove Garlic peeled
pinch Salt
pinch ground black pepper

Vanilla potato puree

800 g Potatoes
125 ml Milk
30 g Unsalted butter
1 Taylor & Colledge Organic Vanilla Pods
pinch Salt
pinch ground black pepper

Tomato confit

600 g Cherry Tomato
Clove Garlic peeled
1 Taylor & Colledge Organic Vanilla Pods
100 ml Olive Oil
Thyme Leaves
15 g Icing Sugar
pinch sea salt

Preparation

1. Preheat oven to 130°C / 110°C fan/gas mark 1.
2. Place the tomatoes, thyme and garlic in a baking tray. Drizzle with olive oil. Scrape out the vanilla pod, add the pulp and the pod to the tray. Toss to combine, then sprinkle with powdered sugar and salt. Bake for 90 minutes.
3. Place potatoes in a large pot, cover with water and bring to a boil. Cook for 20 minutes, or until tender. Drain and let cool slightly, then peel. Place back in the pot.
4. Scrape out the vanilla pods. Combine milk, butter and vanilla in a saucepan; bring to a simmer. Remove from heat and remove the vanilla pod.
5. Pour the milk-mixture over the potatoes and mash with a potato masher or handheld blender until creamy. Season with salt and pepper and keep warm.
6. Add 2 tbsp olive and the butter to a pan and heat to medium. Add the garlic and rosemary. Season the lamb with salt and pepper and fry 3-4 minutes each side. Leave to rest for a further 5 minutes, then slice and serve with the mashed potatoes and tomatoes. Enjoy your lamb loins with vanilla-potato-puree and tomato confit.