

Lamb Loins with Vanilla Potato Puree and Tomato



: 130

: 4

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

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

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

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.