

RACK OF LAMB *with* GRANQUESO, ROOT VEGETABLE & POTATO DAUPHINOISE

Chef/Owner Andrew Meek, sage, the restaurant, Des Moines, Iowa

Yield: 6 servings

method

GranQueso, Root Vegetable & Potato Dauphinoise

- Preheat oven to 350° F.
- Liberally coat the bottom of a 6-quart casserole dish with butter. Layer bottom of dish with $\frac{1}{8}$ to $\frac{1}{2}$ of the potato slices, tightly overlapping slices. Lightly dust potato layer with cornstarch. Season with salt and pepper. Layer $\frac{1}{8}$ to $\frac{1}{2}$ of the remaining ingredients in the following order: garlic, fennel, celery root, carrot, **GranQueso**, thyme and turnip. Repeat layers, dusting each layer of potatoes with cornstarch.
- Cover casserole dish with a lid or aluminum foil. Bake for 1½ to 2 hours, or until golden brown. Allow to cool for 15 to 20 minutes before service.

Lamb

- Preheat oven to 500° F.
- Season lamb with salt and pepper. Preheat a large sauté pan on high heat for several minutes or until lightly smoking. Add canola oil and sear lamb rack on all sides until golden brown. Place a meat rack on a sheet pan and place lamb on rack. Bake for 12-13 minutes (for medium rare); remove and allow to rest for 10 minutes before slicing.

Parsley Macadamia Pesto

- Place all ingredients in a food processor and process until nearly smooth.
- For service, slice rack of lamb into thin chops with bones. Place a piece of Dauphinoise on center of plate and surround with lamb chops. Drizzle lamb with Parsely Macadamia Pesto.

ingredients

Dauphinoise

- 1 tablespoon unsalted butter
- 8 russet potatoes, peeled, sliced $\frac{1}{8}$ " thick
- 1 tablespoon cornstarch
- Salt & pepper to taste
- 5 garlic cloves, peeled, finely chopped
- 1 bulb fennel, peeled, finely chopped
- 2 small celery roots, peeled, finely chopped
- 4 carrots, peeled, finely chopped
- 8 ounces **GranQueso**, finely shredded
- 5 tablespoons fresh thyme
- 2 medium turnips, peeled, sliced $\frac{1}{8}$ " thick

Lamb

- 1 lamb rack (2 – 3 pounds), cleaned and frenched

Salt and pepper

- 2 tablespoons canola oil

Parsley Macadamia Pesto

- 2 ounces **GranQueso**, cubed
- 1 bunch Italian parsley
- $\frac{1}{2}$ cup extra virgin olive oil
- 3 cloves garlic
- 4 tablespoons macadamia nuts, toasted
- 2 tablespoons fresh lemon juice