



MUSTARD-CRUSTED
DOUBLE-CUT LAMB
CHOPS

Trefethen

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INGREDIENTS

4 each double-cut lamb chops (chops that are basically double thickness)

½ chicken breast

1 cup panko breadcrumbs

2 Tbsp wholegrain mustard

1 egg

¼ cup heavy cream

1 Tbsp Dijon mustard

salt and pepper to taste

canola oil

PROCEDURE

1. For the mustard crust, combine the breadcrumbs and grain mustard in a medium mixing bowl. Season with salt and pepper and mix gently to combine. Set aside

2. Next, place chicken, egg, cream, Dijon, a pinch of salt, and some black pepper into a food processor and blend to a thick smooth paste. To taste if seasoned well, spoon a small amount of chicken into a pan and cook through on both sides. Remove from the pan, cool, and taste. Adjust seasoning as needed.

3. Preheat oven to 375F and turn convection bake on low if available. Season lamb well with salt and pepper. Place the lamb on a plate with the bone pointing away from you and the cut side up. Place a dollop of mousse atop the cut side of the lamb and smooth to create a dome. Make sure mousse is firmly attached and gently place the mousse-side down into the breadcrumb mixture. Press and roll chop gently, making sure crust adheres to the mousse. Return to the plate and repeat for the rest of the chops.

4. Add oil to a large oven-safe non-stick pan over medium heat. Place the lamb chops crust side up into the pan and sear for about one minute. Place the entire pan into the hot oven and roast the chops until the lamb reaches an internal temperature of 145F. Remove from oven and let rest in the pan for 3 to 5 minutes, ensuring that the mousse is cooked through.

5. To serve, place chops onto your favorite platter and spoon pan drippings over the top of the meat. Enjoy!

TREFETHEN WINE PAIRING

The Cowgirl and The Pilot Merlot: Generous on the palate, the velvety texture leads to layers of sumptuous black cherry and dark chocolate beautifully integrated with toasted spice tones of cigar box and anise.