



### New Zealand lamb rack

Chef Charlie Brown, "Hamurana Lodge Boutique Hotel Accommodation offers an intimate fine dining experience for both residents and casual diners; our Award-winning restaurant, Le Manoir, showcases Mediterranean cuisine. Using the finest local ingredients from our own garden our chef creates for you a fresh country menu, simple, yet filled with flavour, temptingly tasty."

1# *New Zealand lamb rack*

#### *Sweet potato puree*

1 large *kumara*

75g *butter*

200mls *Cream*

#### *Crusted asparagus*

30g *macadamia*

60g *Raclette cheese*

4# *asparagus*

#### *Slow roasted vine tomatoes*

1 pack *Baby vine tomatoes*

#### *Drunken port plum jus*

1 small *Tin black Doris plums*

2T *Port wine jelly*

300mls *Port*

**1** boil sweet potato until well cooked, drain well and crush well until no lumps appear. Bring cream and butter to a simmer then mix through potato to form a smooth puree. Season to taste

**2** clean ends of asparagus and blanch in boiling water for only 1 minute. Remove and refresh in iced water. Bunch asparagus together on a flat tray and place a slice of raclette cheese over followed by crushed macadamia nuts, grill until golden.

**3** brush tomatoes with olive oil, season well using rock salt, black pepper and sugar, roast at 60 degrees until skin begins to split completely (approx 45mins)

**4** add port jelly to a sauce pan bring to medium heat; apply port and burn off the liquor. Be aware of the flame, now pour in half the juices from the tinned plums and reduce to a saucy consistency. Insert half pitted plums to sauce just before serving.

**5** in a sauce pan heat oil and begin to sear all sides of the lamb until brown. Season well then place in the oven to finish (approx 9 minutes @200 degrees) cook to your liking. Remove from oven and rest for 5 minutes then slice cutlets. Serve

#### **To BOOK this Hamurana Dining Experience:**

For reservations or inquiries regarding any of the services offered by Hamurana Lodge contact us at :  
 +64 7 332 2222 or by e-mail at [lemanoir@hamuranalodge.com](mailto:lemanoir@hamuranalodge.com).