

# Dorper lamb fillet, pancetta, cauliflower panna cotta, bone marrow, broad beans, watercress

Clairault

MARGARET RIVER



“This dish is the essence of spring. New season lamb, spring beans and fresh herbs. We use dorper lamb for its lovely texture and subtle flavours. There are other good lamb fillets out there, just ask your butcher. If you can't access pancetta, prosciutto is a good alternative. You can also leave the marrow out but we think it gives the dish a lovely earthy feel. Because the meat is so delicate and not a typical red meat, our **2005 Estate Chardonnay** is a perfect match. The finely textured wine balances perfectly with the subtle meat and creamy cauliflower. The firm acidity also helps to cut through the rich and earthy components of the dish, and pair beautifully with the crisp freshness of the salad blend.”

## INGREDIENTS

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|--------------------------------------|-------------------------------|
| 12 dorper lamb fillets               | 250g fresh broad beans        |
| 12 slices pancetta                   | 100g watercress               |
| 1kg marrow bones                     | 20g chives                    |
| 2 cups cauliflower                   | 20g flat leaf parsley, picked |
| 4 cups pouring cream                 | 1 carrot                      |
| 50g fresh garlic, finely chopped     | 2 sticks celery               |
| 2 cups red wine                      | 1 brown onion                 |
| 25ml good olive oil                  | 2 shallots, finely chopped    |
| sea salt, black pepper, white pepper | 1 lemon                       |



**METHOD** (You will need to start the recipe in the morning to serve for a dinner, or the night before to serve for a lunch.)

Remove marrow from bones with the back end of a teaspoon. Wrap and set aside in the fridge. Brown bones in oven with roughly chopped carrot, onion and celery. When nicely browned and caramelized, place in a pot with 4L of water. Bring to boil and simmer for 4 to 6 hours.

In a saucepan, add cream to cauliflower, bring to boil and simmer for 15 min. Blend in a processor while still hot to form a super smooth puree. Season with white pepper and sea salt. Place in a container in the fridge. The fat content in the cream will set the mix, thus forming a panna cotta.

Pick broad beans out of shell, poach and remove from pod. Trim any sinew off lamb fillets and set aside.

When beef stock is finished, strain out bones and veges. In same pot, on a medium heat with some olive oil, slowly brown shallots and garlic. Add red wine and reduce until it has soaked into the shallots and has formed a slurry. Add stock and reduce until you have a nice viscous sauce. Strain out shallots and garlic and keep warm.

Season lamb with salt and black pepper and cook in a hot pan, approx 6 mins, to medium rare. Rest. Place marrow on a tray and warm in oven for 2 to 3 mins. Dress watercress, broad beans, parsley and chives with lemon and olive oil.

To assemble dish, place 3 slices of pancetta on bottom of plate. Scoop 3 slices of panna cotta on each plate. Slice lamb and place evenly. Add salad mix on top of dish. Finally place marrow evenly on top and finish with sauce. Enjoy immediately with Clairault Estate Chardonnay 2005. Serves 4.