



Lamb Sirloin, French Green Lentils, Baby Carrots, Pearl Onions, Snow Peas and Herb Butter

Far Niente Estate Bottled Cabernet Sauvignon, Napa Valley, Oakville

by Executive Chef Trevor Eliason

Ingredients

Herb Butter

- ½ pound butter, room temperature
- 2 tablespoons olive oil
- 6 garlic cloves
- 2 tablespoons olive oil
- 3 tablespoon shallots, diced
- 2 tablespoons thyme, chopped
- 2 tablespoons parsley, chopped
- Freshly ground pepper, to taste

French Green Lentils

- 1 ½ cups green lentils, rinsed
- 1 onion, cut in half
- 1 carrot, peeled and halved
- 1 celery stalk, halved
- 2 cups chicken stock
- Kosher salt, to taste

Baby Carrots, Snow Peas and Pearl Onions

- 2 bunches baby carrots,
peeled and halved lengthwise
- 2 cups snow peas,
cut on the diagonal
- 1 tablespoon garlic oil
(provided in recipe)
- 12 pearl onions, peeled
- 1 teaspoon sherry vinegar

Lamb Sirloin

- 4 6-ounce lamb sirloins steaks
- 1 tablespoon grapeseed oil
- Kosher salt and freshly
ground pepper, to taste

METHOD

Herb Butter

Using a mixer with a paddle attachment, whip the room temperature butter until fluffy. In a small pot, pour just enough olive oil to cover the garlic cloves (about two tablespoons) and cook on low heat. Poach garlic until very tender, about 10 minutes. This is a quick and easy way to roast garlic, while also infusing the oil.

In a small sauté pan, add two tablespoons of olive oil and the diced shallots. Cook on low heat until the shallots are soft (about five minutes) then let cool.

Add the chopped thyme, parsley, freshly ground pepper, shallots and roasted garlic to the butter. Mix until well combined. Transfer the herb butter in a sealable container and chill. Set the roasted garlic oil aside.

French Green Lentils

In a medium stainless steel pot, add the lentils, onion, carrots and celery and cover with chicken stock. Simmer for 30 minutes on medium-low heat until tender. If it reduces enough that the lentils peek out of the liquid, add more stock. Season with salt. Remove the aromatic vegetables—onion, carrots and celery—and discard.

Baby Carrots, Snow Peas and Pearl Onions

Preheat the oven to 350°F. Steam the baby carrots for five minutes, then steam the snow peas for two minutes. Set aside. In a sauté pan on high heat, add a tablespoon of the garlic oil reserved from earlier, then add the pearl onions and cook for five minutes to get some color. Place the pan in the oven for 10 minutes. Remove from the oven and add a splash of sherry vinegar. Cut the pearl onions in half.

Lamb Sirloin

Season the lamb sirloin steaks with kosher salt and freshly ground pepper. Place a large sauté pan on high and coat with grapeseed oil. Sear each side three to five minutes. Top each lamb steak with one tablespoon of herb butter and place the pan in the oven. The internal temperature for medium rare is 135°F to 140°F, about five to ten minutes roasting time. Allow the sirloin to rest for five minutes before serving.

Presentation

Spoon the warm lentils in the center of the plate and top with a lamb sirloin. Garnish your dish with the pearl onions, baby carrots, snow peas, et voilà! Enjoy with a glass of Far Niente Cabernet Sauvignon.

Serves 4