

Welsh lamb cutlet with apple & rosemary

in a light tart case, served on a tower of scrumpy roasted vegetables



Ingredients

Main course from our Midsummer dinner

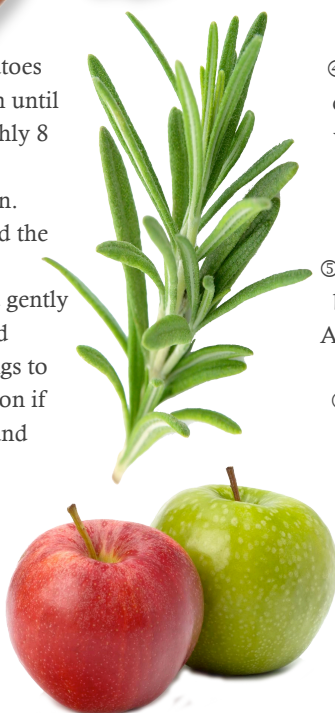
- ◆ 4-6 Welsh lamb cutlets
- ◆ 30ml (2tbsp) soft dark brown sugar
- ◆ 12g (½oz) butter
- ◆ 1 red onion, peeled and cut into 8 thin wedges
- ◆ 1 apple, sliced
- ◆ 3 sprigs fresh rosemary
- ◆ Olive oil to drizzle
- ◆ 500g puff pastry



① To make rosti topper, use two medium potatoes per person. Cut in half and boil with the skins on until a fork can just start to penetrate the potato, roughly 8 mins or so. Now let cool and then put into a refrigerator for at least 5 hours to cool right down. Grate the potatoes, start with the flat cut side and the skin will remain.

② Finely chop 3 spring onions and season and gently stir. Gently fry in clarified butter until brown and crispy on the outside. You can use egg frying rings to make the rosti hold better together for presentation if you prefer. These also can be made in advance and reheated in the oven.

③ Marinade a medley of root vegetables (parsnips, charlotte potatoes, beetroots, carrots, whole shallots). Cut to about 4cm chunks and put in a large bowl and cover with cider and some finely chopped rosemary and seasoning for about 3-4 hours.



Midsummer Dinner Party meal in full

◆ *Preprandials: England [The Labyrinth]*

A snifter of Summer Cup with infusions of Earl Grey tea, verbena and cucumber (courtesy of Sipsmith of London)

◆ *Starter: Scotland [The Haunted Bedroom]*

Scottish smoked salmon pâté served on Highland oatcakes, with lemon wedge and green leaf garnish

◆ *Main: Wales [The Watchtower]*

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◆ *Pudding: Ireland [The Fountain Courtyard]*

Traditional Irish trifle with strawberries, almonds and sherry



④ Drain off the cider and keep to one side. Add some cooking oil and a tablespoon of soft brown sugar to the vegetable and stir in, making sure all the vegetables are well coated. Turn in a preheated oven and roast. Stir every so often. The vegetables will shrink a little, and should be browned and tender to the bite.

⑤ Pour the cider into a saucepan (if you have used the beetroots, the cider should be a really deep red colour). Add a dessertspoon of soft brown sugar and then reduce the sauce by half.

⑥ Roll out short crust pastry, made with 4oz cooking fat and 8oz of plain flour, water and salt. The pastry needs to be about 5-8mm thick. Cut into disks about 10cm diameter, place on a greased oven tray, prick all over with a fork and cook until lightly golden brown. Leave to cool on a wire rack when done. Lastly, steam the quartered leeks, cut lengthways in steamers and add to final elements. Construct the entire tower and serve immediately.