

## ROAST RACK OF HAMPSHIRE LAMB

with sauté of rainbow carrots, pea cannelloni and pistachio & brioche stuffing

### Pistachio and Brioche Stuffing

100g pistachio  
100g brioche  
25g butter  
100g confit lamb shoulder  
Lamb jus to finish

### Method

Put the lamb, brioche and pistachio in a food processor and blend to a fine paste. Add the melted butter salt and pepper. Lay this on a sheet of greaseproof paper and roll out to a cm thick slice. Put this in the fridge to set. Once set, remove from the fridge and cut to desired shape. This can be put in the fridge until the dish is nearly ready. Sear in a hot pan and serve.

### Pea Cannelloni

200g pasta flour  
2 large eggs  
1 bag frozen peas  
50g butter  
1 sprig of mint  
1 onion

### Method

Make the pasta dough by putting the flour in a bowl. Add the eggs and some oil. Combine and leave in the fridge for 20 minutes. Sweat off a finely chopped onion. Add the butter and the peas. Cook for 5 minutes then put in a food processor and blitz until puréed. Allow to cool in the fridge. Once the peas are chilled, put the pasta dough through a pasta machine to create a very thin sheet. Lay the pasta on some catering cling film, put the pea mixture along the middle and roll into a tight sausage shape. Make sure the ends are tied as this will need to be blanched in hot water for 10 minutes.

### Rack of Lamb

8-bone rack of lamb  
1 yellow carrot  
1 orange carrot  
1 white carrot  
1 purple carrot

### Method

Prepare the lamb as a French trim and leave in the fridge until it needs to be cooked. In a very hot pan put in the rack of lamb make sure that all sides are sealed then put in a preheated oven for 10 minutes.

### To serve

Cook the carrots in separate pans to keep their individual colour. Seal the stuffing. Take the cannelloni out of the water and remove cling film. Finish by cutting the lamb and using a lamb jus to sauce