

INSTEAD OF ROSEMARY ROASTED LAMB...

MAKE ROASTED LAMB SHOULDER, SALTED EGG APRICOT STUFFING, PAN GRAVY WITH HOMEMADE CILANTRO YOGURT



Serves 8

Prep Time 2 hours +
1 day (for homemade yogurt)

Total Time 2 hours
15 minutes

stuffing

80g salted duck egg yolks
100g Morsels tea smoked bacon or store-bought bacon
50g shallots, brunoised or 2mm diced
5g curry leaf, chiffonade or sliced into fine shreds
40g candlenuts, roasted and ground
75g dried apricots, roughly chopped
50g panko
1 tsp canola oil
2 tbsp water

- Steam yolks for 20 minutes or until cooked. Grate through a sieve.
- Cut bacon into ¼cm bits, add a splash of oil in frying pan and render bacon fat. Strain and reserve bacon and oil separately
- Sweat shallots in bacon oil until transparent and fragrant. Add curry leaf and fry for 2 minutes until fragrant. Add candlenuts and fry for 2-3 minutes. Add salted egg yolks and bacon and fry for 4-5 minutes. Finally add apricots,

panko and water. Season with a pinch of salt. Set aside.

yogurt

1½ cups store-bought yogurt
1½ tsp lemon zest
8 tbsp cilantro
1 tsp Kosher salt
pinch fine black pepper

- Mix store-bought yogurt, lemon zest, cilantro, salt and pepper.

grilled leeks and Brussels sprouts

5 leeks
500g Brussels sprouts
Kosher salt, to taste
pepper, to taste
2 tbsp canola oil

- Trim off green parts of leeks, use only the white parts and cut into half. Soak leeks in water to get rid of soil in between layers.
- Trim and clean Brussels sprouts, blanch in well salted boiling water for about 3-4 minutes, then shock in ice bath. Remove and set aside.
- Season leeks and Brussels sprouts with salt, pepper and canola oil, and grill or pan-fry till slightly charred.

lamb

1.4-1.6kg Huber's boneless lamb shoulder
Kosher salt, to taste
ground black pepper, to taste
2 tbsp canola oil
1½ cups veal or beef stock
1 tsp champagne vinegar
1 tsp flour

- Preheat conventional oven to 110°C. Remove lamb from netting, and roll it out flat. Trim away all silverskin, sinew, soft glands and excess fat. With the tip of a sharp knife, score outer skin and fat of lamb shoulder. Dry lamb with a paper towel, and leave it out to get to room temperature. Meanwhile, prepare the stuffing.

PHOTOS EDDIE TEO



PETRINA LOH AND BRYAN CHIA, MORSELS

Known for making a lot of their ingredients such as pickled kimchi and compressed plums from scratch, Petrina Loh and Bryan Chia, who owns Morsels, pulls out the stops again for this recipe. Loh notes that the lamb shoulder cut is typically very tough and calls for a good slow roast. The young couple, who has a penchant for salted egg yolk, decided to create a stuffing of salted egg yolk, curry leaves, candlenut, apricots and panko. To cut through the fat and richness of the salted egg, a punchy home-made yogurt spiked with cilantro

and lemon zest makes a great accompaniment. The indefatigable duo lets in that they would be working this festive season. "Now, our family would probably have to come to our restaurant for Christmas dinner!" Loh says laughingly.

- Season outer side of lamb with salt and pepper, spread stuffing evenly more towards the centre, roll lamb into a round and truss with butcher's twine or reused netting.
- Heat up a frying pan, add canola oil on medium to high heat, sear lamb on each quarter for about 3-4 minutes till lamb is golden brown. Remove lamb from pan and place onto roasting pan.
- Roast lamb for about 55 minutes at 110°C, or until the internal temperature of lamb reaches 50°C, carry-over

- cooking will bring it to 54-58°C, which is medium rare. Remove lamb from oven and let it rest for at least 20 minutes.
- Collect all the drippings from roasting pan onto frying pan, skim off excess fat. Heat up frying pan, add veal/beef stock and champagne vinegar to drippings, add flour. Stir and reduce to gravy consistency.
- Slice lamb into thick slices so filling doesn't fall out; serve with cilantro yogurt, pan gravy and grilled leeks and Brussels sprouts.