



Green Olive, Fine Herbs Crusted Rack of Lamb with Extra Virgin Olive Oil & Basil Yukon Mashed Potatoes

Fairmont Sonoma Mission Inn & Spa – Executive Chef Bruno Tison

1 rack of lamb (Frenched, 8 ribs, 24/26oz)
1/4 oz each parsley, tarragon, rosemary
2 oz finely chopped green olive
salt & black pepper
2 peeled Yukon potatoes
½ cup boiling milk
½ cup extra virgin olive oil
1 bunch fresh basil
2 oz butter

Serves two.

METHOD: Season the rack of lamb and sear it in a very hot pan. Precook for 10 minutes in oven at 400 , remove and let rest for about ½ hour. Place all herbs and green olive in a food processor and mix until smooth. Cover the rack with a thin layer of green olive herbs to form the crust. Place in a roasting pan and finish cooking in oven at desired temperature.

Basil olive oil: Blanch the basil leaves only, in boiling water, refresh and puree with the olive oil in a blender until very smooth. **Extra virgin oil basil mashed Yukon:** Cut and cook the potatoes in salted water until very tender. Place in a food mill and puree, mix with a spatula and add the boiling milk and the basil olive oil until desired taste, color and consistency. Check seasoning.