

# LANGHAM PLACE

MONGKOK, HONG KONG

## WHAT YOU NEED

- 3 lamb chops
- 1 tbsp olive oil
- 6 French morel mushrooms
- 1 tbsp butter
- 30g green peas
- 1 tsp chopped bacon
- 1/2 sprig rosemary
- 1/6 white diced onion
- 1 tsp finely chopped garlic
- 1 sprig fresh thyme
- 20g French fresh goat cheese
- A handful of hickory wood chips (for smoking potatoes)
- 1 US Potato (baked, smoked, peeled, and sieved)
- 1 whole egg
- 30g all-purpose flour
- 1 tsp Parmesan
- Lamb jus
- Salt and pepper to taste



*Grilled Lamb chops with sautéed morels*

With green peas, smoked goat cheese gnocchi and morel jus

## HOW TO DO IT

Season lamb chops with salt and pepper, and lightly marinate with olive oil and chopped rosemary. Soak dry morels in warm water for about an hour to moisten, remove and wash thoroughly through running water to remove any sand or debris. Bake potatoes in oven until cooked, and then place hickory wood chips in smoker and smoke for about 1 hour. Place green peas in boiling water until cooked. Sauté onions, garlic and thyme in butter, add morels and lightly cook until flavours infuse. Add green peas then season. Pass smoked potatoes through a fine sieve then mix together eggs, flour, fresh goat cheese, and Parmesan. Roll into gnocchi, blanch in salted boiling water, and serve when cooked. Grill lamb chops and place on top of gnocchi. Spread morels around the plate. Save some morels to place in lamb sauce, and dress plate.