

— creating delicious stories, at home —



Smoked lamb cutlets served on a potato and celeriac mash with Lynwood chilli tomato jam

Ingredients

- 12 smoked lamb cutlets
- 2 celeriac bulbs
- 6 med size Desiree potatoes
- 1 litre milk
- 1 clove garlic
- Salt and pepper
- 50g butter
- Lynwood chilli tomato jam
or your favourite chutney

Method

Peel potato and celeriac and cut into even size pieces. Place into a large pot and add garlic clove, milk (and water if necessary) to cover potatoes and celeriac. Bring to boil and simmer rapidly until cooked. Drain thoroughly. In a food processor, blend cooked potatoes and celeriac with butter and seasoning to taste. Panfry smoked lamb cutlets for 4-5 mins on each side until lightly browned. Serve on a celeriac mash with a 'dollop' of jam or chutney on the side.

Serves 4



Traditional country smokehouse
POACHERS