

LE CHAPON FIN

TABLE DU BIEN-MANGER  
depuis 1895



CHATEAU  
CHAUVIN

SAINT ÉMILION GRAND CRU  
GRAND CRU CLASSÉ

## Easter milk-fed rack of lamb, rosemary gnocchi

Preparation/Cooking time: 2h

### INGREDIENTS FOR 4 PEOPLE

- 1 rack of lamb of 12 cutlets
- 1 kg of firm-fleshed potatoes (Agrida type)
- 2 eggs
- 200 gr flour
- 200 gr butter
- 3 sprigs of rosemary
- 1 dash of sunflower or grape seed oil
- 1 pinch of Espelette pepper
- 2 pink garlic bulb
- 200 gr olive oil
- 1 glass of red wine
- 200 gr coarse salt
- Salt, pepper

### PREPARATION

#### Gnocchi:

Preheat the oven to 210 degrees. Place the potatoes in a dish on 200 gr of coarse salt. Bake for approximately 1 hour at 210 degrees Celsius

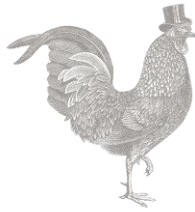
Once the potatoes are cooked, peel them and pass them through a mash mill

Add the eggs, flour and 1 sprig of finely chopped rosemary

Mix everything to obtain a homogeneous paste. Add more flour if the dough is too sticky

Make dumplings and roll them on the back of the fork

Cook the gnocchi in boiling salted water until they float on the surface, drain the gnocchi and run them under cold water



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Cook the gnocchi in a pan with a drizzle of grape seed or sunflower seed oil, 100 g of butter and a sprig of rosemary for 20 minutes until all the gnocchi have a nice color

#### **Garlic confit:**

Separate all the garlic cloves from the head and put them in a saucepan with the olive oil. Cook over low heat for 1 hour

Peel the garlic just to keep the pulp

#### **Lamb:**

Cut the rack of lamb into 4 equal portions of 3 ribs, add salt, pepper and a pinch of Espelette pepper

Place the meat in a pan with a heated grapeseed oil

After coloring all the sides, add a sprig of rosemary and 100 gr of butter while basting the meat with the juice for 12 minutes under low heat

Put the meat in the oven at 180 degrees for about 8 minutes

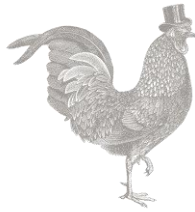
Let the meat rest for 20 minutes on a plate covered with aluminum foil

Empty the pan from the excess of fat and deglaze it with the glass of red wine. Reduce for 10 minutes until a slightly syrupy liquid is obtained

Slightly whip the sauce with 100 gr of butter for a more shiny and tasty side, and add a pinch of chopped fresh rosemary

Before serving, return the meat to the oven for 6 minutes at 180 degrees

Plate up the lamb and the gnocchi



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### FOOD AND WINE PAIRING

To accompany this dish, we advise you to open a bottle of Château Chauvin 2015.

On the nose, a nice concentration with aromas of red fruits accompanied by a well-integrated woody touch.

The palate is full, velvety and delicious. The finish is persistent.

**Serving temperature:** Between 18 and 20 ° C

**Serving tips:** Double decant or decant one hour before serving

**Pairing:** Chauvin 2015 is in harmony with the delicate and creamy texture of the lamb.

