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Chevalier Restaurant's Herb-Crusted Rack of Lamb with Wine Reduction Sauce and Potato Gratin Dauphinois

Herb-Crusted Rack of Lamb
(Serves 6)



Photo provided

broken into fine crumbs

- 1 tablespoon minced fresh tarragon
- 1 tablespoon minced fresh thyme
- 1 tablespoon minced fresh rosemary
- 1 clove garlic, finely minced

Mix all and pat over fatty side of racks after initial baking.

Wine Reduction Sauce

- 1 cup white wine (Philippe uses Chardonnay)
- 2 tablespoons finely chopped shallot
- 2 teaspoons herbs de Provence
- 2 teaspoons chopped fresh tarragon
- 2 cups veal or lamb stock

Place first five ingredients in a saucepan and boil over medium-high heat until reduced by half. Finish by stirring in 2-3 tablespoons unsalted butter and salt and pepper to taste. Drizzle over chops and serve immediately with potato gratin Dauphinois and vegetables of your choice.

Potato Gratin Dauphinois

- 5-6 Russet or Yukon Gold potatoes, peeled and sliced into 1/8-inch slices
- 1.5 cups (or so) heavy cream
- Salt, pepper and nutmeg to taste
- 1.5 cups freshly grated Parmesan

Preheat oven to 400 degrees. Butter a 9x13 casserole and place one layer of potato slices on the bottom (one medium to large Russet potato per layer). Drizzle 1/6 of the cream over potatoes and sprinkle with salt, pepper and nutmeg and 1/6 of the Parmesan cheese.

Repeat process six times, ending with Parmesan. Cover tightly with foil and bake for about 45 minutes. Remove foil and continue to bake for an additional 5-10 minutes, or until cheese is beginning to brown.

Cut into 2- to 3-inch squares and serve alongside rack of lamb.

Slice into individual chops and drizzle white wine reduction sauce (recipe below) over chops.

Herb-Crust

- 1 cup bread crumbs, made from toasted baguettes

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