

Chargrilled Lamb Loin & Merguez Sausage by Bistro 218



4 servings



60 minutes

INGREDIENTS

ROMESCO

- 2 large red peppers - roasted, peeled, and seeded
- 1 tbsp smoked paprika
- 2 tsp chopped garlic
- 2 tsp kosher salt
- 1 tbsp sherry vinegar
- 1 tbsp tomato paste
- 1/3 c olive oil

BRAISED FENNEL

- 1 fennel bulb
- 2 tbsp butter
- 1 tsp kosher salt
- 1 cup chicken stock

POLENTA

- 4 cups chicken stock
- 2 tbsp kosher salt
- 1 cup polenta
- 2 tbsp butter
- 2 tbsp mascarpone

LAMB LOIN & SAUSAGE

- 4 lamb loins (may sub with chops or other cut)
- 2 marquez sausage links
- Salt & pepper

DIRECTIONS

Place red peppers in food processor. Add spices, sherry vinegar and tomato paste and blend until smooth. Drizzle in olive oil. Set aside.

Preheat oven to 325 degrees.

Trim fennel bulb by removing the fronds, cut in quarters being careful to leave the root ends intact. Reserve fronds for garnish. Place trimmed fennel in small baking dish, add butter, salt, and chicken stock. Cover and bake 30 minutes.

Heat stock to boil, add salt then whisk in polenta and reduce heat to simmer and cook for 30 minutes whisking occasionally to remove any lumps. Finish by whisking in butter and mascarpone.

Pierce the sausage several times with the point of a knife then grill cooking fully. Season lamb loin with salt and pepper to taste. Grill lamb loin to medium rare or desired temp.

RECIPES

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