



EYCKZIMMER

Fricassee of lamb sweet breads, lambs tongue and black pudding with slow cooked beetroot and horseradish foam

Ingredients (SERVES 4)

500ml white chicken stock reduction
150g lamb sweet breads
2 No lambs tongue
100g Stornoway black pudding
40g butter
16 No baby beetroots
100ml vegetable stock
20ml olive oil
10g sugar
1 No bay leaf
1 clove of garlic
2 No basil stalks
10gr balsamic vinegar
1 sprig of thyme
Sea salt and pepper

Horseradish foam

100ml strong white Chicken stock
30g double cream
60ml skimmed milk
20g horseradish freshly grated
20g butter unsalted
10g chopped chives
Salt and pepper

Method

- bring the 500ml chicken stock reduction and add the lambs tongues and simmer until tender, then take them out and refresh the tongues in cold water
- then carefully peel the tongues and set aside
- using the same stock bring the well rinsed lamb sweet breads to the boil and gently simmer for 1 and let them cool down in the stock
- for the slow cooked beetroot place the baby beetroots, olive oil, Sugar Bay leaf, clove of garlic, basil stalks, balsamic, thyme and the vegetable stock in a vacuum bag then seal and cook in bio- steam at 90°C until tender approx 15 minutes
- chill and peel the baby beetroots keeping the cooking liquid straining it through a fine sieve, this will be used to warm the baby beetroots when serving
- fry the cleaned lambs sweetbreads in butter golden brown, warm the sliced tongue and black pudding in the cooking stock and heat the beetroot in its cooking liquor
- for the horseradish foam bring the reduced chicken stock to the boil, add the double cream, whisk in the cold butter and the fresh, finely grated horseradish

- adjust seasoning and with a Bamix stick blender foam until light and frothy, finish with the chopped chives and sauce around the fricassee and baby beetroots paper towel
- serve with truffled potato puree and the crispy fried oyster fritter

Presentation

- on a plate arrange the sliced lambs tongue, roasted lambs sweet breads and the black pudding slices
- arrange the baby beetroots in between and carefully spoon the horseradish foam with the chives around
- serve