



# Macadamia Nut Encrusted Lamb

with Risotto Balls, Mix Greens & Arugula Salad

## Ingredients:

- 2 lamb racks
- 1/4 cup macadamia nuts
- 1 cup risotto
- 1 quart chicken stock
- 3 ounces olive oil
- 1/4 cup grated Romano cheese
- 8 oz goat cheese
- 1/4 cup bread crumbs
- 1 oz white vinegar
- 1 tbs melba sauce
- 10 red grapes
- 10 white grapes
- 1/2 cup arugula
- 1/4 cup mix greens
- 3 oz Dijon mustard

## Macadamia Nut Crust

Combine nuts and flour in food processor and grind till only a few chunks are left. Add a pinch of salt and pepper to taste.

## Risotto Balls

In sauté pan add oil and risotto on medium high heat and cook for two minutes. Add stock, 4 ounces at a time, while constantly stirring. As stock cooks in continue to add more stock as needed one ladle at a time. When rice is fully cooked, add 1/4 cup Romano cheese and four ounces of goat cheese. Cool in refrigerator. When cool, roll into balls and coat with bread crumbs. They may be fried at medium high heat, or broiled at 450°

## Raspberry Vinaigrette

Combine 2 ounces of olive oil, white wine vinegar, and one tablespoon of Melba sauce together in a mixing bowl. Whisk until emulsified and add salt and pepper to taste.

## Lamb Chops

Pan sear lamb chops in a sauté pan on high heat one minute per side. Coat chops in Dijon mustard and then coat with the nut crust. Broil on greased sheet tray 10-15 minutes for medium (add 5 minutes to cook well, if desired). Toss greens and arugula in the vinaigrette and add the grapes. Top with crumbled goat cheese.

## Presentation

Place greens in center of the plate. Surround greens with three risotto balls. Place the lamb chops on the edge of the greens with bone end sticking up towards center.