

# MERGUEZ LAMB ROLL WITH DATE CHUTNEY

*Yield: 4 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Date Chutney</i>	
Dates, medium dice	2 ½ cups
Brown sugar, dark	2 1/3 cups
Pedro Ximenez vinegar	2 cups
Onion, yellow, small dice	1 cup
Cauliflower, riced	¾ cup
Carrots, small dice	¾ cup
Celery, small dice	¾ cup
Rutabaga, small dice	¾ cup
Apple, fuji, grated (skin on)	1 ea.
Lemon juice	¼ cup
Salt	½ Tbsp.
Allspice, ground	1 ½ tsp.
Yellow mustard seeds	1 ½ tsp.
Cayenne, pepper	1 tsp.
<i>Merguez Sausage</i>	
American lamb, ground	2 lb.
Garlic, minced	30 g
Salt	12 g
Red chili flakes	4 g
Fennel seeds	2 g
Cinnamon, ground	2 g
Coriander, toasted, ground	2 g
Cumin, toasted, ground	2 g
Harissa paste	60 g
Cold water	200 g
<i>To Assemble</i>	
Puff pastry, squares 6x6- inch	4 ea.
Egg, beaten	1 ea.
Nigella seeds	1 Tbsp.

## **Method**

1. *For the Date Chutney:* Combine all the ingredients in a pot and cook on low until jammy (about 3 hours). If chutney becomes dry, add water as needed.
2. *For the Merguez Sausage:* In a stand mixer bowl with a paddle attachment, mix everything but the harissa paste and cold water together on medium speed until well combined. (About

- 2 minutes). Scrape down the sides of the bowl, add harissa paste and cold water and mix until homogeneous. Check for seasoning by cooking a small portion and adjust as needed.
3. Weigh out 4–6-ounce portions of sausage and shape them into 2" x 6" long patties. In a skillet over medium high heat, sear both sides of the sausage until a nice crust forms. Drain any excess fat on a paper towel. Refrigerate until needed.
  4. *To Assemble:* Preheat the oven to 475 degrees. Roll the puff pastry to 1/8" thickness. Place the patty in the middle of the puff pastry and fold over the top and bottom panels making sure to seal it closed with the beaten egg. Crimp the open sides of the pastry closed on both sides.
  5. Flip the pastry making sure the sealed side is on the bottom. Make three 1" incisions on top of the pastry and brush the surface with the beaten egg. Sprinkle with nigella seeds.
  6. Place the rolls on a parchment lined sheet tray and bake for 15 minutes or until the crust is golden brown. Serve hot with the date chutney on the side.

Source: Chef Jammir Gray, Compline Restaurant and Wine Shop, Napa, CA  
The USDA recommends a minimum temperature of 160 degree F for ground lamb.