

AMERICAN LAMB ROULADE STUFFED WITH CHERRIES AND HERBS

Yield: 4-6 servings

Ingredients	Amounts
<i>Lamb</i>	
American Lamb necks	2 ea.
<i>Marinade</i>	
White onion, finely chopped	4 oz.
Baharat spice mix	¼ cup
Oil blend	¼ cup
Garlic	1 oz.
Red wine vinegar	2 Tbsp.
Salt	1 Tbsp.
Turmeric	2 tsp.
<i>Filling</i>	
Freekeh, cooked	1 cup
Dried sour cherries, soaked in hot water, strained, soaking liquid set aside	½ cup
Mint, chopped	1 bu.
Parsley, chopped	1 bu.
Marjoram, chopped	½ bu.
Parmesan, grated (optional)	½ cup
Pine nuts (optional)	½ cup
<i>Lamb Braising Liquid</i>	
Lamb stock*	1-2 qts.
Marjoram sprigs	3-4 ea.
Cinnamon sticks	2 ea.
Salt	to taste
Soaking liquid from dried sour cherries (from filling steps above)	to taste
<i>Preserved Lemon Vinaigrette</i>	
Oil blend	1 ½ cups
Lemon juice	¼ cup
Dijon mustard	1 Tbsp.
Preserved lemon	1 oz.
Lemon zest	2 tsp.
Black pepper, ground	¼ tsp.
Salt	¼ tsp.

Assembly

Romaine lettuce, halved	1 ea.
Olive oil	1 tsp.
Salt	as needed
Black pepper, ground	as needed
Preserved lemon vinaigrette (recipe above)	as needed
Freekeh, cooked	1 cup
Mint, chopped	as needed

Method

1. *For the Lamb:* Remove the neck bone and butterfly the meat. Use the neck bone to make lamb broth.
2. *For the Marinade:* Use a blender to make a smooth paste. Rub all over the meat, cover, and marinate overnight.
3. *For the Filling:* Mix all ingredients together. Place the marinated necks on your work surface, then place half of the filling on each neck, roll and tie.
4. In a pan, sear the necks for 20 minutes on very high heat, turning once to get a nice browning all over.
5. Add the lamb stock, soaking liquid from the soaked cherries, marjoram, and cinnamon sticks. Cover with foil, and braise for about two hours in a 300°F oven, until the meat is very tender. Flip the meat a couple of times and baste.
6. When done, rest the lamb for at least 20 minutes before slicing. In the meantime, skim the fat and reduce the braising liquid.
7. *For the Preserved Lemon Vinaigrette:* Blend everything except the olive oil in the blender. Once well blended, add the oil slowly to emulsify.
8. Brush the romaine with olive oil, sprinkle with salt and pepper, and grill to a char.
9. Cut the hearts out and chop the lettuce. Add the cooked freekeh and mint. Toss in the preserved lemon vinaigrette.
10. *To Assemble:* Plate the grilled romaine lettuce salad. Top with slices of the lamb roulade, and drizzle with some of the braising liquid.

*Note: Use the neck bones from the first step to make your own lamb stock, or use pre-made lamb stock.

Source: Courtesy of Mica Talmor, Pomella

The USDA recommends a minimum internal temperature of 145 degrees F for lamb with a 3-minute rest.