

SMOKED LEG OF AMERICAN LAMB WITH TOUM, EXTRA VIRGIN OLIVE OIL FLATBREAD AND HERB FENNEL SALAD

Yield: 4 - 6 portions

| Ingredients | Amounts |
|--|----------------------------|
| <i>Sumac Smoked American Leg of Lamb</i> | |
| American leg of lamb, boneless or bone in (3-5 lb.) | 1 ea. |
| Salt | 2 Tbsp. |
| Ground black pepper | ½ Tbsp. |
| Sumac | 2 Tbsp. |
| Garlic, minced | 2 Tbsp. |
| <i>Toum</i> | |
| Russet potatoes, peeled, cut into 1" | 1 ½ lbs. |
| Garlic, peeled | 12 oz. |
| Lemon juice | 1 cup |
| Grapeseed oil | 2 cups |
| Salt | 2 Tbsp. |
| <i>Extra-Virgin Olive Oil Flatbread</i> | |
| All-purpose flour | 2 cups |
| Baking powder | 1 ½ tsp. |
| Maldon salt | 1 tsp. |
| Extra virgin olive oil, divided | 2 Tbsp. + more for cooking |
| Sugar | 1 tsp. |
| Water, cold | ¾ cup |
| <i>Herb Fennel Salad</i> | |
| Arugula | 1 cup |
| Mizuna | 1 cup |
| Parsley leaves | 1 cup |
| Mint, torn | ½ cup |
| Dill | ¼ cup |
| Fennel, shaved thin | 1 cup |
| Red onion, shaved thin | ½ cup |
| Extra virgin olive oil | 2 Tbsp. |
| Salt | as needed |
| Ground black pepper | as needed |

Method

1. *For the Sumac Smoked American Leg of Lamb:* Preheat the smoker to 250 degrees. Combine the salt, pepper, sumac, and garlic in a bowl. Rub mixture all over the leg of lamb. Smoke for 3-4 hours or until the internal temperature reaches about 145 degrees. Allow the leg of lamb to rest before slicing.
2. *For the Toum:* Boil the potatoes in water until very soft. Drain potatoes and reserve the boiling water.
3. In a blender, place the garlic, lemon juice, salt and warm cooked potatoes, blend until smooth. Add in the grapeseed oil until emulsified. Use reserved potato water to achieve the desired consistency (like that of a thick aioli); refrigerate until needed.
4. *For the Extra-Virgin Olive Oil Flatbread:* Mix the all-purpose flour, baking powder and salt until blended. Add 2 tablespoons of extra virgin olive oil, sugar, and water; gradually, knead until smooth dough forms.
5. Divide into 60-gram pieces and roll out to 6-inch rounds.
6. In a medium skillet, heat 1 teaspoon of extra virgin olive oil. Cook the rolled flatbread for 30 seconds to a minute on each side until there are light golden-brown bubbles. Set aside and keep warm under a tea towel.
7. *For the Herb Fennel Salad:* Combine all ingredients together in a bowl and mix. Season with salt and pepper.
8. *To Assemble:* Spread 1-2 tablespoons of Toum on each EVOO Flatbread. Top with a few thin slices of the Sumac Smoked Leg of Lamb and top with the Herb Fennel Salad.

Note: After rolling out the flatbread, it will hold nicely in the freezer.

Source: Chef Jammir Gray, Compline Restaurant and Wine Shop, Napa, CA
The USDA recommends a minimum internal temperature of 145 degrees F for lamb with a 3-minute rest.