



Australian Culinary Federation

MATTHEW MASLAK- ENTRY

ROASTED CHICKPEA
GREMOLATA CRUSTED LAMB
RACK, TRUFFLE CANNELLINI
BEAN PUREE, DU PUY LENTIL
BRAISE & CONFIT BEETROOT

MATTHEW MASLAK

- Roasted chickpea gremolata crusted lamb rack, Truffle Cannellini bean puree, Dupuy lentil braise & confit beetroot



Product	Qty	Method
Lamb		
Victorian Lamb Rack French trimmed	2point/ 120g	Sear and cook to Medium rare/ rest
Italian yellow mustard	5g	Coat lamb, add gremolata for crust
Du Puy Lentil Braise		
Du Puy lentils- tinned	50g	Drained
Golden shallot	10g	Fine dice
Celery	10g	Fine dice
Carrot	5g	Fine dice
Vegetable stock- Chef made	300ml	Reduce into lentils
White balsamic Vinegar	10ml	add last when braise finished
Roasted chickpea gremolata crust		
Chickpea's- tinned	50g	Poach then roast, blitz with rest to make gremolata
Parsley	.5bunch	Blitz together
Italian Green olives- pitted	5g	Blitz together
Lemon- juiced	1ea	Blitz together
Lemon- zest	1ea	Blitz together
Panko Bread crumbs	10g	Toast, then blitz into ingredients
Garlic- fine chopped	2.5g	Blitz together
Olive oil	5ml	Blitz together
Sea Salt	pinch	Blitz together
Cracked black pepper	pinch	Blitz together
Truffled Cannellini bean puree'		
Cannellini beans- tinned	90g	Add to shallot
Golden Shallot	10g	Saute, than add Cannellini beans
Aquafaba (from the cannellini beans)	80ml	Add to mix
Italian truffle paste	5g	Add to mix
Italian truffle fresh	2g	Add to mix
Thickened cream	100ml	Add to mix and cook out
Butter	30g	Add to mix and puree
Sea Salt	pinch	Season
Vegetable garnish		
Beetroot- sml skin on	1ea/ 30g	Confit roasted, then cut in half, sear prior to plate up
Sugar snap pea's	3ea	Poached, cut in half prior to plating

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