

[B CELLARS
ENTRÉE]

Dijon-Crusted Lamb Chops

with PISTACHIO PUREE AND HUCKLEBERRY GASTRIQUE

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

Ingredients

SERVES 6 

PISTACHIO PUREE

1/2 cup raw pistachios
1/2 cup milk
1/2 cup water
1/4 cup Italian parsley, coarsely
chopped
1 Tbsp tarragon, coarsely chopped
1 tsp sherry vinegar
1/4 tsp sea salt

LAMB CHOPS

2 Tbsp dijon mustard
2 Tbsp spice blend #9***
2 Tbsp olive oil
1 dozen lamb chops (about 1
inch thick)
1 cup panko breadcrumbs
canola oil for frying

HUCKLEBERRY GASTRIQUE

1/2 lb huckleberries
3 Tbsp sugar
2Tbsp sherry vinegar
2 cups B Cellars red wine
1/2 tsp of salt

***find at the winery or
www.bcellars.com

Pairing Insights



Chef Derick Kuntz created this recipe to compliment B Cellars Cabernet Sauvignon. The bold tannin structure in our Cabernets bring out the tenderness in the lamb while the gastrique accentuates the dark fruit in the wine.



Instructions

PISTACHIO PUREE

Combine pistachios, milk, and water in a small saucepan
Bring to a simmer over medium-high heat and maintain simmer
Cook uncovered until the nuts are tender, approx 15 minutes
Let the mixture cool to room temperature
Add pistachios, liquid from pot, parsley, tarragon, vinegar and salt
to a blender
Blend until smooth

HUCKLEBERRY GASTRIQUE

Mix all ingredients in a small saucepan
Cook over medium-low heat and reduce by half until liquid is a
syrup consistency, approx 40 mins
Chill before serving.

LAMB CHOPS

Combine the mustard, spice mix, and olive oil in a small bowl
Stir to make a paste
Slather the paste on both sides of each lamb chop
Let rest at room temperature for 45 mins
Coat the lamb chops with panko on both sides
Heat 2 large skillet over medium high heat until very hot
Add 1/4 cup canola oil to each skillet
When the oil is hot add the lamb chops, divide evenly between
skillets
Sear on one side until the breadcrumbs are browned, about 2
mins
Turn and transfer the skillet to the oven
Cook about 5 minutes for medium-rare cook

ASSEMBLY AND PRESENTATION

Smear 1 Tbsp of pistachio puree onto the plate
Arrange lamb chops artfully on the plate
Drizzle with huckleberry gastrique
Serve with marble potatoes and swiss chard