

Roast Striploin of Black Face Lamb with Black Pudding and Heritage Potatoes and Minted Hollandaise

Ingredients

4 x 6oz fillets of lamb
12 small black pudding
12 Heritage potatoes (boiled)
3 egg yolks
8oz butter
2 floz of tarragon vinegar
1 tsp mint sauce
Butter
12 shallots



Preparation

Seal lamb and cook for 8 mins. Leave in warm place to rest for 10 mins. Slice the boiled potatoes. Fry shallots and black pudding until black pudding is crispy. Remove from pan and drain excess oil. Whisk egg yolks and vinegar until fluffy and stiff. Slowly add butter, finish with mint sauce and serve.



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