

IN THE MARKET

cooking sensations



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Nathan Johnson has been with the Hilton Adelaide for 8 years and has moved around their kitchens working his way from a Commis Chef, Demi Chef, Chef De Partie, Junior Sous Chef, Sous Chef to his current position as Executive Sous Chef.



Red wine vinegar marinated lamb loin with bitter greens, haloumi, baby asparagus, olive and tomato tapenade

10 Serves

1.5kg trimmed lamb loins
Red wine vinegar
Olive oil
4 cloves of garlic, finely chopped

800g of fresh, washed rocket (approx)
1kg haloumi, portioned into 250g pieces
5 bunches asparagus, trimmed, blanched or pan-fried
2 cups pitted olives
2 cups semidried tomato
½ cup capers
1 bunch parsley
Lemon juice to taste
Salt and pepper

Season and seal the lamb loins hard on all sides, taking care not to over cook, it should be rare when it hits the marinade, allow at least 1 hour. The marinade consists of 2 parts vinegar to 1 part olive oil, chopped garlic and salt and pepper.

In a blender combine olives, semidried tomato, capers, parsley and lemon juice, and blitz to a paste and thin with oil if required.

Pan fry the haloumi until golden brown on both sides then when cooled down slice thinly by hand or mandolin if available.

Cut the blanched or fried asparagus in half, lengthways, add to a bowl with rocket, sliced haloumi, salt pepper and a drizzle of olive oil,

Drain lamb and slice thinly across the grain, then plate in a star shape with a gap in the middle, 5 pieces per serve.

Toss the salad together gently, and then place in the centre of the plate.

Spoon the olive tapenade around, allowing a little oil, then garnish with dry crusty bread.