

**Bastille Café & Bar**  
**Chef Jason Stoneburner**

Grilled Leg of Lamb Paillard with Gnocchi Torchon and Spiced Nantes Carrots  
(Serves 6)

**Leg of Lamb Paillard Ingredients:**

5 pound lamb leg  
1 teaspoon black pepper  
2 T chopped thyme  
Sea salt

**Spiced Nantes Carrots Ingredients:**

12 Nantes carrots  
2 T black mustard seed  
1 teaspoon cayenne pepper  
1 teaspoon black pepper  
1 T fennel seed  
1 T sea salt  
4 T unsalted butter

**Gnocchi Torchon Ingredients:**

4 pounds Yukon potatoes  
2 cups all purpose flour  
4 egg yolks  
1T sea salt  
1 teaspoon freshly grated nutmeg

**Gnocchi Torchon Directions:**

Place the potatoes on a baking sheet in a 350-degree oven and cook until tender, approximately 1 hour.

Combine the flour, salt and nutmeg and set aside. While the potatoes are still warm, cut each potato in half and scoop out the flesh. Push through a potato ricer.

On a flat surface, make a well with the riced potatoes, placing the flour and egg yolks in the well. Gently mix together in a circular motion until a dough has formed. Be careful not to over work the dough. No kneading is necessary.

Once the dough is formed pull out a 12 inch by 12 inch piece of plastic wrap and place it on a wide counter top. Lightly shape the dough into a 2 inch thick log and place the log 4 inches above the bottom of the plastic wrap sheet. Folding the bottom of plastic wrap over the dough and rolling it up tightly to form a log. This is done by holding the ends of the plastic wrap and repeating the rolling motion. After the torchon has been formed wrap it again in plastic wrap to seal it.

Place a large pot of water on the stove and bring to a simmer. Gently place the torchon in the simmering water for 20 minutes. Remove from the water and let cool for 2 hours in the refrigerator. Note: the torchon can be made up to 2 days in advance.

Cut the torchon into 1/2 inch pucks. Lightly dust the pucks in flour and sauté in butter on medium heat until golden brown and crispy.

**Lamb Paillard Directions:**

Preheat a grill to high. Remove any silver skin off the lamb leg. Cut the lamb into pieces about 1/2 inch thick by 2 to 3 inches in length. Place the lamb portions in between two-pieces of plastic wrap or parchment paper and evenly pound until the lamb has almost doubled in size.

Season each lamb paillard with salt, pepper and thyme. Grill 20 to 30 seconds on each side. Let the paillards rest for 2 to 3 minutes before plating.

**Spiced Nantes Carrots Directions:**

Preheat oven to 400 degrees with a roasting pan in it. Remove the tops and peel the carrots. Mix all the dry spices together and toss with the carrots. Once the roasting pan is hot melt the butter and add the carrots. Place the roasting pan back in the oven. Cook the carrots until light golden brown about 15 minutes. Remove the carrots with a slotted spoon and set aside.

**Dish Presentation:**

Divide the gnocchi torchon among the plates, placing the lamb paillards on top and the carrots to the side. Enjoy!