

LOLA

Smoked lamb carpaccio, truffled white bean skordalia

Skordalia recipe

1 cup cooked white beans
1/3 cup evoo
1 tbs white truffle oil
Juice of 1/2 lemon
1 large crushed garlic clove
small pinch cayenne
Salt to taste

Blend in food processor until smooth pass through a sieve

Lamb Carpaccio

1 trimmed boneless lamb loin
1/2 tbs salt
1/2 tsp cracked black pepper
1/4 tsp cumin
1/4 tsp paprika

Rub lamb, let sit several hours or overnight. Hot smoke for five minutes. Freeze the smoked lamb loin. When frozen, heat a pan with a small amount of vegetable oil, sear solid frozen lamb on all sides until nicely browned. Refreeze.

Slice paper thin with sharp knife or slicer.

Serve piled on a crostini with a small smear of skordalia, minced chives, and green herbs sauce.

Green herb sauce

1/2 bunch blanched parsley
1/2 bunch fresh parsley
1/2 bunch mint
1/2 cup evoo
1/2 lemon juiced
salt to taste

Blend all ingredients in a blender.