

## Portals at Suncadia Lodge

<b>Recipe Name:</b> Sumac Masala Rubbed Lamb Shoulder/ Cauliflower Puree, Royal Pine Mushroom, Honey Crisp Apple	
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<u>Ingredients:</u>	<u>Amount:</u>		
<b>A.</b>			
<b>Sumac Masala Rub</b>			
Coriander (Whole)	10oz		
Fennel Seed	3 oz		
Cinnamon (Ground)	3 oz		
Turmeric	1.5oz		
Tellicherry Peppercorn (Whole)	1 oz		
Star Anise	2 oz		
Sumac	8 oz		
Cardamom	¼ oz		
Cloves	¼ oz		
<b>B.</b>			
<b>Cauliflower Puree</b>			
Cauliflower	2lb		
Heavy Cream	½ gallon		
Unsalted butter (diced cold)	¾ lb		
Salt and White Pepper	To taste		
<b>C.</b>			
<b>Mushroom</b>			
Royal Pine Mushroom	1lb		
Unsalted butter	2Tbbs		
Thyme	1 sprig		
Garlic	clove		
Lemon Juice			
<b>D.</b>			
Honey Crisp Apple (Small Diced)	2ea		
Lemon Juice	1oz		
Olive oil	3oz		
Lambs Lettuce (mache)			
S&P	To taste		


**Procedures:**

**Prep#1**

**Cauliflower Puree:**

Put cauliflower in a pot, cover with heavy cream, and cook on medium heat until cauliflower is tender, strain cauliflower and put into blender while hot turn on blender and add cold whole butter until puree is completely smooth, season with salt and white pepper.

**Sumac Masala Rubbed Lamb Shoulder:**

Toast spices lightly in a pan; grind all spices in a coffee grinder. Season Lamb Shoulder with salt and ground spices, sear and cook at 300 degrees until internal temperature reaches 110 degrees. Set aside to rest

**Royal Pine Mushroom:**

Brown mushroom in whole butter with sprig of thyme and garlic clove, season with salt and pepper and a hint of lemon juice.

**Honey Crisp Apple Salad:**

Put olive oil and lemon Juice in squeeze bottle, shake well. Toss apples, lambs lettuce, and dressing together and season with salt and pepper.