

# 'Lamb & Flan'

## Lamb Bolognese with Mint



*Recipe by: Russell Lichtenthal, Director of Sales & Hospitality*

SERVES EIGHT PEOPLE

"This recipe transports me back to our first Flâneur Winemaker's Dinner. The sensational evening was made memorable for so many reasons but a specific pairing of roasted lamb with our 2016 Flânerie Vineyard Pinot Noir stole the show. Since then I have been quoted saying "Flan with Lamb". The rhythm of the phrase plays just as well as the pairing itself. The expressions of Pinot Noir that emerge from this unique Ribbon Ridge site are laden with spice, dark red and warm citrus fruits, earthy suggestions and firm tannins. This character is the perfect foil for the gamey, enveloping flavors and unctuous textures of lamb. In the spirit of being a Flâneur, this off the beaten path recipe of a classic Bolognese pairs beautifully with our Flânerie Vineyard bottlings. Double the recipe and freeze a few pints of this sauce to have on hand for a cozy night in. It is best enjoyed over pasta, but delicious over a baked potato or spooned on to some crusty bread alongside some eggs." - Russell Lichtenthal

### *Ingredients:*

- 2 pounds ground lamb meat (shoulder, but any cut will work)
- 2 carrots, finely chopped
- 2 ribs celery, finely chopped
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 12 ounces canned, whole Roma tomatoes
- 2 tbsp tomato paste
- 2 cups white or red wine
- A few sprigs oregano
- 1 bay leaf
- 1 cinnamon stick
- 1 teaspoon harissa or chili flakes to taste, or omit to avoid spice
- 2 tbsp olive oil
- 2 tbsp unsalted butter
- 1 cup fresh mint leaves, chopped
- ½ cup fresh flat leaf parsley, chopped

### *Recommended Wine Pairings*

- Flânerie Vineyard Pinot Noir
- Esprit de Corps Pinot Noir
- Spazieren Pinot Noir
- Flanieren Pinot Noir

### *Tell Us What You Think!*

We want to know if you tried this recipe at home. Take a photo and tag us on social media!



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## *Directions:*

### Step 1:

Finely chop, or blend in a food processor, the carrots, onion, celery and garlic. Place a heavy bottomed pot over low heat, add the olive oil and vegetables with a pinch of salt and pepper. Cook for 30-40 minutes, stirring occasionally, and trying to achieve no color. Remove from pot.

### Step 2:

Add the butter and the ground lamb. Season with salt and pepper. Keep the heat at low to medium and using a wooden spoon, break up the meat as it browns. Cook for 30 minutes, until the lamb is fully browned, and crackling. Add the tomato paste, mix well and cook for 5 minutes.

### Step 3:

Deglaze with wine, add the cinnamon, oregano, harissa or chili flakes and bay leaf. Crush the canned tomatoes and add. Let this simmer for 20-30 minutes, until thickened to desired consistency. If it gets too thick, add some water. The longer this cooks, the better it will taste.

### Step 4:

Adjust to taste with salt and pepper, mix over a bowl of your favorite shape of pasta, garnish with fresh mint and parsley and some grated cheese.

### Tip:

Add a few tablespoons of the pasta water to the Bolognese to achieve right consistency. The starches in the water will help thicken the sauce and help the sauce cling to the noodle.