



California Prime Lamb Fillet with Red Currants and Thyme

Serve with Schramsberg Reserve

Serves 4

1 C	Red currant jelly			*Lamb Stock:
4	5 oz. lamb filets or saddles	5 lbs		Lamb bones
1 c	1 tsp Fresh red currants	1		Large Spanish onion cut in half carmelized
1 btl	Cabernet Sauvignon			
3 swirls	Cassis syrup	1		Bunch each thyme, basil, tarragon
3 cloves	Garlic, double blanched and minced	4		Carrots
1 T	Basil, chopped	1 T		White peppercorns
1 T	Buttr, chilled			
1 t	Fresh thyme			
	Salt and white pepper to taste			

Lamb Stock:

Roast lamb bones at 325 degrees for 2-3 hours until dark brown. Place into large stock pot with the remaining ingredients. Add water to cover. Bring to a boil. Lower to a simmer and cook for 4-6 hours. Strain and reduce, skimming frequently.

The Sauce:

Place the wine, ¼ cup currants and cassis syrup in a sauce pot. Reduce until about 1 tablespoon is left. Add the lamb stock and reduce until the sauce coats a spoon. Add the garlic and basic and swirl in the butter. Strain through a fine mesh sieve and season with salt and white pepper.

The Lamb:

Place the red currant jelly on a plate and roll the lamb filets in it. Place on a hot grill and cook for about two minutes or until caramelized and dark brown. Turn and cook for 1-2 minutes more or until medium rare (or desired doneness).

The Plating:

Slice the filet with the caramelized side up. Spoon 2-1/2 ounces of cabernet/red currant sauce over the filet and garnish with red currants and a sprinkling of fresh thyme.

An original recipe by Jamie Davies