



# *The Kitchen at Powhatan*

The Kitchen At Powhatan 3601 Ironbound Road Williamsburg, VA 23188 757-253-7893

## **Here are this month's recipes**

### **CREME BRULEE**

2 1/3 C Heavy Cream	1 tsp Vanilla Extract
2/3 C Milk	1 Vanilla Bean
1/4 C Sugar	3 Eggs
3 Egg Yolks	

- Heat cream, milk, sugar, and vanilla bean just before boil.
- Mix eggs and yolks in a mixing bowl, temper the eggs with 1/2 of the cream.
- Return the egg and cream mixture back to the remainder and place back on medium heat and stir continuously until it coats the back of a spoon. About 3 to 4 minutes.
- Remove from heat, pass through a chinois, stir in the extract, and pour into ramakins, place in a water bath and bake at 300 degrees for 35 to 45 minutes.

### **ROSEMARY CRUSTED RACK of LAMB with POTATO GALETTE**

1 C Rosemary (chopped)	8 Potato (peeled)
1 C Dijon Mustard	2 C Heavy Cream
2 TBS. Garlic Puree	4 oz Parmesan Cheese (grated)
2 C Japanese Bread Crumbs	4 oz Cheddar Cheese (grated)
Rack of Lamb	1/2 Bunch Chive (chopped)
Salt and Pepper	4 Eggs
1 oz Olive Oil	

- Place half of the rosemary and the bread crumbs in a food processor and grind until mixed thoroughly and place in a bowl and set aside. Place the rest of the rosemary, garlic, and mustard in the food processor and puree, place in a bowl and set aside.
- For the potato mix the eggs, cream, chives, half of the Parmesan, and half of the Cheddar, salt and pepper. Slice the potatoes into a chip cut and add to the cream mixture and toss so the potatoes are coated.
- Grease a baking pan, lay the potato slices in the pan, pour the cream mixture over the potatoes, and top with the remainder both cheeses. Cover the pan with plastic wrap, then aluminum foil and bake for 30 minutes at 350 degrees. Remove the foil and plastic wrap and bake for another 15 to 20 minutes.
- Salt and pepper the lamb rack, heat pan with olive oil, place the rack in the pan and sear to a golden brown. Remove from the pan and coat with the mustard mixture then the bread crumbs. Place in the oven and cook the lamb to the desired temperature.