

**Rack of lamb, in salt crust, morel mushrooms stuffed with Pata Negra ham, sorrel and Mexican Mole lamb sauce**  
**by Beatriz Gonzalez**

*Serves 6*

**Ingredients :**

Rack of lamb in salt crust:

- 6 racks of lamb
- 2 kg rock salt
- 2kg flour
- 10g thyme and lemon aromatics
- 4 egg whites
- 8 yolk
- 60 to 70cl water

Morel mushrooms stuffed :

- 24 morel mushrooms
- 150g Pata Negra ham
- 3 bunch parsley
- 4 clove of garlic
- 110g lamb stock
- 3cl olive oil
- 4 shallots
- 40g butter

Mexican Mole-style lamb sauce :

- 40g dark chocolate
- 10g dehydrated sesame
- 10g dehydrated pumpkin seeds
- 3g Chipotle pepper
- 1 lemon
- Sea Salt (to taste)
- Black Pepper (to taste)

**Method:**

Rack of lamb in salt crust:

- Mix the egg white with the rock salt and aromatics to make the crust mixture.
- Brown the racks of lamb in a frying pan, then place in a casserole and wrap in the salt crust, at least 2cm deep.
- Roast in the oven for 18 minutes at 180°C.

### Stuffing and Morel mushrooms :

For the Morel:

- Clean the ends of the stalks, to remove the sand, washing them several times in cold water. Change the water regularly.
- Chop off the ends of the stalks
- Stuff the morel, using a pastry bag.
- Sweat the morel, in a frying pan, with 20 gr of butter.
- Deglaze with the lamb juice.
- Simmer gently, with a lid, for about 10 minutes.

For the stuffing :

- Chop 6 morel mushrooms into a brunoise (very small cubes), chop the Pata Negra ham into small cubes
- Peel and finely chop the shallots, rinse and chop the parsley.
- In a frying pan, heat a little butter, sweat the Morel brunoise and chopped shallots
- Add the chopped parsley
- Remove from the heat and add the ham
- Season with salt and pepper, adding a little lemon peel.
- Leave to cool and prepare the stuffing in a piping bag.

### Mexican Mole-style lamb sauce :

- Warm the lamb stock in a pan to simmering point.
- Add the dehydrated sesame, pumpkin seed and Chipotle pepper.
- When warm, add the dark chocolate and stir.

Sorrel:

- Fry the sorrel delicately in a little butter.

### **Service:**

- Remove the salt crust and carve the racks into chops (2 per person)
- Place 3 morel mushrooms in a circle in the centre of the plate, and a chop on each morel.
- Place the sorrel between each chop and drizzle the Mexican-Mole style sauce all over the dish.
- Decorate with a little finely chopped parsley.