



M I C H A E L ' S
O N T H E H I L L

Chef Michael Kloeti Michael's on the Hill Restaurant
Navarin of Lamb with Creamy Polenta & House Preserved Ramp Gremolata
Serves 6 people

Ingredients for Lamb:

4 pounds	Lamb Stew meat (shoulder or shank), small pieces
¾ pound	Onion, medium dice
¾ pound	Carrot, medium dice
¾ pound	Celery Root, medium dice
24 each	Garlic cloves, small
2 cups	Red Wine, dry
6 cups	Beef or lamb broth
1 each	Herb bundle, tied with twine (3 sprigs rosemary; 10 sprigs thyme)
¼ cup	Extra virgin olive oil
to taste	Salt and freshly ground black pepper
4 tablespoons	Mixed herbs, chopped (rosemary, thyme, parsley)
2 each	Bay Leaves

Method for Lamb:

- Season meat with salt and pepper.
- In a hot sauté pot, sear the lamb in the olive oil until brown on all sides.
- Add the vegetables and sauté for an additional 5-10 minutes until brown.
- Add the herb bundle, bay leaves and red wine and cook down until wine reduces by half.
- Add broth and bring to a boil.
- Reduce the heat and simmer on low for 1 ½ hours or until the meat is fork tender.
- Cool and refrigerate over night, as it will be better the next day. At this point, you can remove any solidified fat on top and discard.
- Reheat the lamb slowly and reduce the liquid until it gets to a sauce consistency, and coats the back of a spoon nicely.
- Season with salt and pepper to taste, add the mixed herbs and serve.

Serve over creamy polenta topped with a drizzle of ramp gremolata.

Ingredients for Gremolata:

4 ounces (15 leaves)	Ramp leaves, washed
2 each	Lemons, zest only
5 each	Anchovy fillets
2 cups	Olive oil, extra virgin
½ teaspoon	Salt
To Taste	Pepper, freshly ground black

Method for Gremolata:

-Put all ingredients into a food processor and blend until it is all incorporated. If you prefer, you may incorporate the ingredients by using a mortar and pestle.

Ingredients for Polenta:

2 cups	Cornmeal
¼ pound	Onion, chopped
4 each	Garlic cloves, chopped
4 cups	Milk, whole
2 cups	Chicken broth
1 cup	Parmesan Cheese, Reggiano
to taste	Salt and freshly ground black pepper
½ cup	Mixed herbs, chopped (rosemary, thyme, parsley)
2 tablespoons	Butter

Method for Polenta:

- In a thick bottomed sauce pot sauté onions and garlic in the butter until translucent.
- Add the milk and chicken stock and bring to a boil, then turn it down to a simmer.
- Whisk in the cornmeal and then simmer for 25 minutes, stirring constantly.
- Add the parmesan and herbs and season to taste with salt and pepper.