

Auriga Wine Cellars

February 2006 Wine Club Recipe



Pairs well with the
2003 Syrah or
2004 Zinfandel

Lamb Fillet with Thai Curry Sauce

Serves 2

Note: The sauce is so wonderful, I usually double the recipe. The ingredients listed below are for the standard recipe.

Ingredients

½ cup dry white wine
1 tablespoon curry powder
¾ cup canned lite coconut milk
1 tablespoon chopped lemongrass or grated lemon peel
1 large garlic clove, finely chopped

12 Belgian* endive leaves, torn into pieces
8 Boston lettuce leave, torn into pieces
4 radicchio* leaves, torn into pieces

2 tablespoons peanut oil
½ onion, thinly sliced
4-6 lamb chops, boned and well trimmed (total weight 2-2/14 pounds)
1 zucchini, halved lengthwise, thinly sliced
1 carrot, cut into matchstick size strips
1 serrano or jalapeno chili, halved, seeded, cut into matchstick size strips

Directions

Boil wine and curry in heavy small saucepan 2 minutes. Add coconut milk, lemongrass and garlic. Boil until liquid is reduced to 6 tablespoons, about 10 minutes. Strain, pressing hard on solids. (Sauce can be prepared 1 day ahead. Cover and refrigerate. Warm just before serving).

Combine endive, lettuce and radicchio and divide between plates.

Heat oil in heavy skillet over high heat. Add onion, sauté until golden, about 8 minutes. Push to side of skillet. Season lamb with salt and pepper. Add to skillet; cook 2 minutes per side. Add zucchini and carrot and cook until tender and lamb is rare, stirring occasionally. Thinly slice lamb and place atop greens. Spoon sauce over. Garnish with chili.

* if unable to find Belgian endive and/or radicchio, Boston lettuce will suffice