

Lamb “Crepinette”

*with Olive Falafel, Sautéed Artichokes and Zucchini
on a Bed of Roasted Mole*



INGREDIENTS

For the Molé:

2 onions, roughly chopped
6 garlic cloves, peeled and
smashed
¼ c. tomato paste
8 guajillo chiles, toasted,
seeded, and soaked in warm
water for 30 minutes
½ c pistachios
2T sesame seeds
2T coffee beans
6 peppercorns
2 cloves
8 sprigs of fresh thyme
Juice of one lime
3T extra virgin olive oil
2t salt

For the Falafel:

1 cup dried garbanzo beans
2 stalks of celery, one
roughly chopped, the other
finely diced
3 cloves of garlic, peeled and
smashed
1 carrot, finely diced
½ medium yellow onion,
minced
2 T minced fresh parsley
½ cup black olives, minced
1 T flour

DIRECTIONS

For the Molé::

Combine all ingredients in a large mixing bowl and mix well. Transfer to a baking pan, cover with foil, and bake in a 400 degree oven for 30 minutes. Then remove foil, stir ingredients, and return to oven uncovered for 20-30 minutes.

Transfer to a food processor, add 1 tablespoon of red wine vinegar and 2 tablespoons of water and puree until fairly smooth. With processor running, slowly pour in 1 cup of grapeseed oil, followed by 2 tablespoons of olive oil. Pass sauce through a fine sieve, season with salt and add additional vinegar as needed. Refrigerate until use.

For the Falafel:

Soak the beans overnight in cold water. Drain, then add the beans to a saucepan along with smashed garlic and roughly chopped celery. Add 2 tablespoons of salt and bring to a boil. Simmer for an hour or until the beans are 90% cooked.

In the meantime heat olive oil in a sauté pan and sweat the onion, carrot, and minced celery until soft. Season with salt and pepper.

When the beans are cooked, drain them and transfer to a food processor. Process the beans until they form a rough mash, then add the sweated vegetables, minced olives, parsley, and flour. Pulse a few times. Add olive oil and a few drops of lemon juice. Use an ice cream scoop to form 8 falafel. Refrigerate until ready to use.

For the Artichokes:

Turn two artichokes, rubbing the cut areas with lemon juice. Cut each artichoke in half through the stem, toss with olive oil, salt, and thyme, and seal in a cryovac bag. Immerse the bag in a water bath maintained at a constant 185 degrees for 1 hour and 15 minutes. When soft, remove from the bag, scoop out the choke and discard, and cut each artichoke half into 4 or 5 equally sized wedges. Refrigerate until needed.

For the Zucchini:

Cut the sides away from the seeds of two medium zucchini. Cut across these zucchini “planks” to form short ¼ inch wide batons. Refrigerate.

specialty of:
Executive Chef
Carl Thorne-Thomsen

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INGREDIENTS

For the Lamb Sausage:

2 onions, roughly chopped
8 oz ground lamb
8 oz ground pork
1t minced garlic
1T minced shallot
½ fresh thyme, minced
2T puree of roasted
red pepper
1T white wine
1T kosher salt

DIRECTIONS

For the Lamb Sausage:

Put all ingredients in the bowl of a stand mixer and with the paddle attachment mix on medium speed for two minutes. Divide the sausage into four equal portions and press out each between two pieces of film into a rectangle 6”x4” and 1/4” thick.

For the center of the “crepinette,” use lamb “steak” cut either from the leg or the rack. Each portion should weigh approximately 3oz. Season all four pieces with salt and pepper. Unwrap the flattened sausage and lay one steak on each sausage. Wrap the sausage around the steak and roll into a short log. Seal the four “crepinettes” in a cryvac bag and cook in a water bath of 137 degrees for one hour.

To Serve:

Have the molé at room temperature.

Heat a pot of canola oil deep enough to immerse the falafel in to 350 degrees. Add the falafel and cook until dark brown and crispy.

Heat two sauté pans. Add canola oil to both. Add the lamb to one pan and brown evenly on all sides. Add the zucchini and artichoke to the other pan and sauté until the zucchini is soft the artichoke lightly browned. Remove from the heat and stir in freshly minced parsley and a little olive oil.

Remove the caramelized lamb from the sauté pan and cut each “crepinette” into three equal size pieces. Spoon mole onto four plates. Place the lamb in a neat row on top of the mole. Nestle the falafel against the lamb. Spoon the sauteéd vegetables on top of both the lamb and falafel. Serve.

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