

Salt Marsh Lamb Steaks, Celeriac Mash Sea Herbs Verde, and Port Jus

Ingredients

For the BBQ salt marsh lamb steaks...

- 4 lamb steaks
- 2 cloves garlic
- 150ml ruby port
- 220ml red wine
- 70g chopped shallots
- 220ml lamb stock
- 2 tbsp sunflower oil
- 4 tbsp unsalted butter
- Bunch watercress (optional)

For the celeriac mash...

- 800g celeriac, peeled and diced
- 150g potatoes, peeled and cut into large chunks
- 1 litre whole milk
- 50g unsalted butter

For the sea herbs verde...

- 85g samphire
- 40g sea herbs, such as sea aster
- 40g parsley, chopped
- 3-4 spring onions, chopped
- 3 tbsp olive oil
- 1 tsp capers
- 1 tsp vinegar
- 1 tsp lemon
- 2 anchovies
- Salt / pepper

Method

1. Put the celeriac and potatoes in a saucepan and cover with milk. Put the lid on and bring to a simmer, then cook on low heat for about 30 minutes until the celeriac is soft.
2. In a saucepan, melt 1 tbsp butter, add the garlic and shallots and sauté for about 3 minutes until tender. Stir in the ruby port, red wine and lamb stock and bring to the boil. Let it simmer for about 12 minutes until there is about 80ml of sauce remaining, then strain and set aside until needed.
3. Wash the samphire and sea herbs, blanch in boiling water for 2 minutes, remove from the pan and plunge into an ice bath. Meanwhile, finely slice the spring onions and chop the capers and anchovies. When the samphire and other sea herbs are cold, chop them and put them in a bowl with the spring onions, anchovies and capers and mix thoroughly, adding salt, pepper, lemon juice, vinegar and olive oil.
That's it!
4. When the celeriac and potatoes are soft, strain (reserving the milk), then place the celeriac and potatoes into a blender with some of the milk if needed. Blend to a smooth puree, adding more milk if needed.

Method

5. Place the puree into the same saucepan, season with salt and pepper and throw in some butter. Keep stirring until the butter is incorporated into the mash.
6. Pour oil into a hot pan, add the steaks and sear the outside of the chops for 2-3 minutes. Take them out of the pan and leave on a plate; cover with foil to keep warm and rest the meat for approximately 2 minutes.
7. In the same pan, scrape any meat that has stuck to the pan with a wooden spoon. Add the port sauce and bring to boil, then remove from heat. Gradually add the remaining butter, whisking until melted, season with salt and pepper if needed.
8. Spread the celeriac mash on the board first. Place steaks on top of the mash, spoon over the port jus and top with the sea herbs verde. Garnish with watercress.

