

Artistry in Cocoa

Chocolate Recipes

Pan Fried Lamb with Dark Chocolate and Port

You will need:

Lamb chops, cutlets or steaks, one or two per person.

For each chop, steak or pair of cutlets: –

Three to six mushrooms,

A quarter to a half of a leek

A clove of garlic, crushed.

One or two sprigs of rosemary

One third of a cup of Port

One third of a cup of water

Three buttons of 98% cocoa mass

Salt and pepper to taste

Olive oil

What you do:

Thoroughly wash and slice the leek and mushrooms.

Heat a light coating of oil in a heavy based frying pan until it just starts to smoke. Add the lamb and brown on both sides.

Add the garlic, leeks and mushrooms to the pan, moving them about with a spatula and cook until softened. Break up the sprig of rosemary and add it to the pan.

Pour in the port and water and reduce the heat.

Stir in the chocolate and cook over a low heat until the sauce has thickened and the lamb is tender (five to ten minutes).

Season to taste and serve with mashed potato and carrots.