

from Travis Lott, Hat Creek Coffee Company



# Coffee Crusted Lamb & Creamy Poblano Sauce

The earthy, roasty flavors of coffee and poblano complement the rich tenderness of lamb chops to create a unique and delicious dish. You can use 5-8 chops depending on how many servings you'd like. Try serving with grilled asparagus and mashed potatoes (the poblano sauce is great on these too!).

Serve with  
Martin Ray 2010  
Russian River Valley  
Pinot Noir

*enjoy!*

## Ingredients

5-8 loin chops of lamb

## Rub

2 tablespoons finely ground coffee

2 tablespoons paprika

2 tablespoons brown sugar

½ tablespoon sea salt

2 teaspoons oregano

sprinkle of cayenne

## Sauce

5 poblano peppers

pat of butter

½ small onion

2 cloves garlic

P'tit Basque sheep's milk cheese

½ cup whole milk

Sea salt



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### **Directions:**

- 1. Roast poblano peppers either on the grill or in the oven set to broil, until skin is mostly black on all sides. Peel and seed under cold running water. Discard seeds, burnt skin and stems.**
- 2. Set out chops to warm to room temperature. Put the coffee, paprika, brown sugar, oregano, cayenne, and salt into a tupperware or similar flat-bottom container with a lid and shake until mixed. Place lamb loin chops in the rub and coat on all sides. Set aside chops.**
- 3. Melt butter in a pan on medium heat. Chop onion and garlic and add to pan. Cook for a few minutes until soft. Slice peeled and seeded poblanos and add to pan. Add milk and bring to a simmer. Turn heat down and continue simmering for a few minutes until sauce reduces a bit to a nice creamy consistency. Grate P'tit Basque cheese (a parmesan or other fine grater works best) over the sauce, covering with a layer of cheese. Stir, turn off heat and let cool for a couple of minutes. Put into a food processor and blend until smooth. Add salt to taste.**
- 4. Grill chops at medium-high heat, a few minutes on each side depending on the thickness of the chops, until internal temperature reaches 135 degrees for medium-rare. After allowing to rest for 5 minutes, serve with poblano sauce spooned over the top.**