

Lamb with Spicy Coffee Sauce

2007 Kona Coffee Cultural Festival – 1st Place Amateur Division

12– 14 Servings

INGREDIENTS:

1 Leg of lamb, boneless, 5 to 7 pounds

Marinade:

1 Cup 100% Kiele O Kona Coffee
3 tablespoons extra-virgin olive oil
1 Tablespoon guava syrup
2 Tablespoons, green onions, sliced

1 – 2 inch piece fresh ginger, sliced
1 Tablespoon balsamic vinegar
2 Tablespoons olive oil for searing the lamb

2 Tablespoons Kiele O Kona Coffee Syrup
2 tablespoons liliko'i juice or orange juice
3 cloves garlic, minced
1 tablespoon fennel, seeds, roasted & crushed
1 Tablespoon Shoyu
Salt and pepper to taste

Preparation:

- Lay the lamb flat and butterfly the lamb, so it is the same thickness throughout.
- Mix the marinade in a sealable bag and marinate the meat for 2 hours or overnight.
- Remove the meat for the marinade, strain and reserve the marinade.
- In large skillet, heat 2 tablespoons olive oil. Sear the lamb on both sides.
- Preheat oven to 350°F. Place the lamb in a roasting pan, or on a sheet pan, and cook in the oven for 30 – 40 minutes or until the thickest part of the lamb reaches an internal temperature of 135°F (medium). Baste the lamb with the marinade, while cooking.
- While the lamb is cooking, make the sauce.
- Remove the lamb from the oven, let rest for 15 minutes, before slicing. Slice the lamb and serve with Kiele O Kona Spicy Coffee Sauce, and liliko'i mint jelly.

Sauce Ingredients:

1 cup 100% Kiele O Kona Coffee
½ cup chicken stock
2 Tablespoons Liliko'i Juice
1 Tablespoon Shoyu
1 Tablespoon tomato paste
2 cloves garlic, sliced
Salt and pepper to taste

½ cup beef stock
1 cup white wine
1 Tablespoon balsamic vinegar
2 Tablespoons guava syrup
2 Tablespoons fresh basil, chopped
1 Hawaiian chili pepper, scored
3 Tablespoons butter, to finish

Slurry:

1 Tablespoon cold coffee

1 teaspoon cornstarch

- In the skillet that the lamb was seared in; combine all ingredients except the butter and slurry, cook for 10 minutes, and reduce the mixture slightly.
- Strain the mixture, and return it to the pan. Whisk in any juices from the roasted lamb, finish the sauce with the butter and the slurry, to thicken. Serve over the lamb.



Recipes Courtesy of Kiele O Kona Coffee Company

www.kieleokona.com