



NSSCC Live Final 2025

Entrée Recipe



School:	John McGlashan College	
Team Name:	JMC	
Competitors:	Luke Miller	Jemaine Wheeler

Course: Entrée

Portions: 4

Weight	Ingredient	Weight	Ingredient
270gm	Silver Fern Farms lamb loin	1 Tbsp	Sherry Vinegar
100gm	Diced Kumara (peel retained)	3 Tbsp	Olive oil
600ml	Canola oil	600ml	Canola oil (leek confit)
480gm	leek	5 cloves	Black garlic
Few drops	Chilli oil	Big pinch	Dry thyme
Few drops	Basil oil	¼ tsp	Five spice
10	Gorse Flowers	150ml	Anchor milk
½ C	Red radish cress	75gm	Anchor butter
½ C	Wood sorrel	½ C	Rescued kitchen real bread crumbs

School Team Name: JMC

Method:

Step/Timing	
1. 2 minutes	1. Preheat oven to 180 degrees, take the lamb out and get it to room temperature
2. 5 minutes	2. Fill up a loaf tin 600ml with canola oil, place 5-6 pieces of 60 mm leek, put 5 black garlic cloves and 2 teaspoons of thyme in the oil. Fill up a medium-sized saucepan with 600ml of canola oil, get the temperature to 180 degrees, check frequently so the oil isn't too hot.
3. 10 minutes	3. In another medium saucepan, fill it with hot water and bring it to the boil, then salt the water thoroughly, while waiting for the water to boil. Began to peel the kumara for deep frying while the water and oil heat up, cut 100g of kumara once peeled, and cut the 100g of kumara into small cubes, when the oil is 180 degrees, place a handful of kumara skins into the oil for about 20-45 seconds until gold and crispy, drain on paper towels and season with salt.
4. 7-9 minutes	4. Put the diced kumara in the boiling water, simmer until tender
5. 5-7 minutes	5. Drain the kumara and return it back into the saucepan, mash, add warm milk 150ml, 50g butter and 1/4 teaspoon of five spice. Mix it with a spoon, then puree the mixture until smooth. Pass the mixture through a sieve. Add the mixture into a cream whipper, seal it and add a charge. Then leave it in a jug of hot water until ready to plate.
6. 15 minutes	6. Start preheating the skillet. While this is happening, begin prepping the lamb by rubbing oil and salt on the lamb. Start cooking the lamb, taking it off when it is about 45-48 degrees. Leave the lamb wrapped in tin foil and leave to rest.
7. 2 minutes	7. Make dressing for salad, combine 1 tablespoon of vinegar and 3 tablespoons of oil and a pinch of salt and mix well.
8. 3 minutes	8. Prep salad by rinsing the gorse flowers, radish cress and wood sorrel. Dry them with paper towels, and combine in a bowl with vinaigrette.
9. 5 minutes	9. Cook bread crumbs off until crispy in a small pan, and melt 15g butter in a jug.
10. 3 minutes	10. Brush the lamb with butter and roll in the breadcrumbs. Slice the lamb.
11. 6 minutes	11. Plate dish: Espuma under lamb, 2 pieces of confit leek, bundle of crispy skins, finish with chilli and basil oils.

--	--