

# **Te Mana lamb loin on Thorvald sheep milk white vein spätzli, baby peas and Labneh served with pinot noir honey reduction**

Serves 8

8 x Te Mana lamb Loins, trimmed  
Flaky salt and pepper  
Olive oil to cook

## **Spätzli:**

### **Ingredients**

100g [Thorvald Sheep's milk yoghurt](#)  
2 #7 Eggs  
50-60ml Sheep's milk (30g [NZ Sheep Milk Company milk powder](#) with 180ml Water = 200ml milk)  
200g Plain flour  
25g [NZ Sheep Milk Company milk powder](#)  
Salt, as required  
150g [Thorvald sheep's milk white vein cheese](#), finely crumbled

100ml Cream  
100ml [Sheep's milk, made with powder](#)  
100g [Thorvald sheep's milk white vein cheese](#), finely crumbled  
120g Frozen baby minted peas, defrosted in hot water  
Fresh herbs (parsley, mint, chives as you desire)  
Flaky salt and cracked black pepper

### **Method**

- In a bowl mix yoghurt, eggs and milk
- In a separate bowl mix flour, milk powder and a large pinch salt and mix wet ingredients into the dry on a mixer
- Crumble in the cheese and allow to mix well
- In boiling salted water pass the mixture through a spätzli machine or a colander and allow the mixture to cook and float to the top
- Remove from the water and cool in ice water. Continue to do this in batches
- Remove from ice water and drain well, till required
- Heat milk and cream to the boil and add the crumbled cheese, add cooked spätzli and heat through, add chopped herbs, baby peas and season to taste just prior to serving

## **Pinot noir honey reduction**

**Ingredients** *Makes 160ml*

100ml Martinborough Pinot noir  
50g Manuka honey (I have used Greytown honey, manuka honey 400 MGO)  
50ml Olive oil (I have used Tuscan blend olive oil from Olivo, Martinborough)  
Flaky salt as required

### **Method**

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- Heat pinot noir with honey till slightly syrupy, remove from heat and add olive oil and whisk together, finish with flaky salt as required

### **Labneh**

#### **Ingredients**

*Makes 160g*

260g [Thorvald Sheep's milk yoghurt](#)

Flaky salt

20g parsley, chopped

5g Rosemary chopped

20g Toasted almonds, chopped

Zest of 1-2 lemons, finely chopped

20g Capers, finely chopped

#### **Method**

- Place Yoghurt into cheese cloth and let drip over a container for 2 days in the fridge
- Once time is up, place hardened yoghurt into a bowl, add all other ingredients except salt, mix well, season to taste
- Use as required and store in chiller

#### **To serve**

Heat pan and cook seasoned lamb skin side down and give a good sear before turning over and finishing in oven at 200 degrees till medium rare. Remove from oven and rest before adding labneh to lamb and slicing

Arrange sliced lamb over spätzli, drizzle with reduction and serve with roasted broccolini or brussels sprouts



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