

CONTINENTAL COOKBOOK

By Tammy Briggs

Chef Roland Huebl

ROLAND HUEBL, A RESIDENT OF FRANKFURT, GERMANY, is the executive chef of product development for Gate Gourmet, the world's largest independent provider of airline catering and provisioning services. With nearly 25 years of inflight catering experience, Huebl is responsible for menu development and market research, as well as purchasing, finance, and quality assurance, for an impressive 19 European kitchens supplying catering services for 30 airlines. A longtime member of Continental Airlines' Congress of Chefs, Huebl is active in many international chef associations and regularly participates in catering and food-related television shows throughout Europe. We caught up with the avid mountain biker and soccer fan and asked him for a recipe.

Q: What food reminds you of childhood?

A: My father owned a restaurant in my hometown of Bad Schwalbach, Germany. From the age of 6, I remember going with my dad to the local open-air markets to purchase fresh fish, meat, and vegetables to prepare for the daily menu.

Q: What is your favorite food to make at home?

A: One of my favorite local dishes is braised beef roulade in a bacon mushroom sauce served with horseradish mashed potatoes. But I also enjoy making Thai dishes such as green papaya salad with duck in a spicy red curry sauce. My favorite seafood dish is salt-crusted sea bass with caper olive oil, because of the unique preparation steps.

Q: What do you think will be the next trend in fine cuisine?

A: To simply source the best local fresh ingredients, thus creating high-quality cuisine.

Q: Who is the most inspiring chef you've ever worked for?

A: Many years ago in Lyon, France, I had the honor of working with Georges Blanc, one of the world's most revered and recognized master chefs. I will never forget his desire to create the perfect dish, one that could begin only with sourcing the best ingredients. His passion inspired me to do the same.

Q: What's something most people probably don't know about you?

A: I speak German, French, and English and love to sing Elvis songs in the shower ... in German, French, and English!



Potato-Crusted Lamb Loin with Rosemary Sauce

Ingredients

- ¼ cup butter
- 14 oz. fresh potatoes, peeled, grated, and squeezed dry
- 1 lb. boneless lamb loin
- 2 tbsp. extra-virgin olive oil
- ½ tsp. black pepper, freshly ground
- 1 tsp. fresh basil leaves, minced
- 1¼ cups lamb or veal stock
- 1 cup dry red wine
- 1 fresh rosemary sprig

Instructions

1. Preheat oven to 350°F. Grease a baking sheet with ½ cup butter; arrange potatoes across sheet to ½-inch thickness; season with salt and pepper.
2. Bake potatoes for 11 minutes or until bottom is lightly browned. Let them cool slightly.
3. Transfer potato crust to coated parchment paper, browned side down.
4. Brush lamb loin with olive oil. Season all around with salt, black pepper, and minced basil leaves.
5. Place loin on one side of potatoes and carefully roll until loin is completely wrapped in potato crust.
6. Bake lamb in shallow roasting pan for 14 minutes or until crust is golden brown. Internal temperature should reach 140°F.
7. For sauce, place stock, red wine, and rosemary sprig in a saucepan over medium heat; simmer until reduced by half.
8. Cut remaining butter into small pieces, add to sauce, and stir until melted. Adjust seasoning with salt.
9. Drizzle sauce over the lamb loin and serve. Serves 4.



1,475,520

Number of beers boarded annually on Continental.