



Herb-crusted Rack of Lamb

serve with Lievland Pinotage

This modern-style Pinotage from Lievland Vineyards has the vibrant red fruit flavours and fine tannins to enhance most rustic meat dishes. This Pinotage with its delicious savoury notes particularly complements the aromatics of lamb. This French-trimmed roast rack of lamb with its herb crust is a dinner party showstopper. Get your butcher to trim the meat, which takes out any of the fuss. Serve with your favourite potato side or cauliflower gratin, green vegetables or a leafy salad. Work on 3 – 4 chops per person depending on the size of your rack and the appetite of your guests.

Recipe for herb-crusted Rack of Lamb

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Ingredients (serves 4)

2 racks of lamb with 8 bones per rack, about 700g each
Splash of extra virgin olive oil
8 sprigs of thyme
3 Tbs butter
2 Tbsp Dijon mustard
Salt and pepper

Herb crumb mix

1 cup panko breadcrumbs
¼ cup fresh basil leaves
¼ cup of flat-leaf parsley leaves
¼ cup + 1 Tbsp of freshly grated Parmesan
1 small garlic clove, crushed
Zest from lemon
A pinch of sea salt flakes

Directions

Bring lamb to room temperature. Pat dry and trim off most of the fat, but leave a thin layer. Season well with salt & pepper.

Preheat oven to 190 °C. On the stove, heat an oven-proof cast iron skillet or pan on low-medium heat. Add splash of olive oil and gently sear the meat on all sides starting on the fat side. You don't want to create too much crust. Once lightly seared, add butter to the pan along with thyme, and baste this over the meat.

Transfer the pan into the oven and roast for 4 minutes. Take out of the oven and remove the racks from the pan to cool slightly.

Make the breadcrumb mix in a food processor. Add all the ingredients and whizz until you have a fine green crumb texture. Spread this out into a shallow dish. Turn up the oven temperature to 400F. Spread the Dijon all over the meat of the slightly cooled lamb rack and dip it into the crumbs, pressing to coat all the sides with as much crumbs as possible. Lay the crumbed racks back into the pan with the butter (remove the thyme leaves) and roast in the oven.

Recipe by Sam Linsell, www.drizzleanddip.com

