

Lamb loin with olive tapenade

Enjoy with 2017 Levantine Hill Estate Syrah

Serves 4

Chef's Notes

Lamb with olives is a classic Provençal combination and this is a simple way to pair the two flavours with our refined, medium-bodied 2017 Estate Syrah. The addition of mint is far from traditional but adds a cool freshness which matches the climate of the wine.

Ingredients

For the tapenade:

- 200g pitted black olives
- 70g drained and rinsed capers
- 50g anchovy fillets in olive oil
- 1 cup mint leaves
- 1 cup basil leaves
- Zest and juice of 1/2 lemon
- 2 Tbsp olive oil

For the lamb:

- 800g lamb loins/steak (approx 8 pieces)
- 1 Tbsp olive oil
- Good pinch salt

For serving:

- Steamed green beans

Method:

1. For the tapenade, place all ingredients into a food processor and blend together until a smooth paste, adding a little more olive oil if necessary.
2. For the lamb, warm the oil in a frying pan over a high heat until smoking hot, and cook lamb in batches to avoid crowding the pan. Turn the lamb over every 20-30 seconds until cooked to medium-rare (3-5 minutes) or to your liking, before leaving to rest for 5 minutes.

To Finish:

After lamb is well rested, smother generously with tapenade, and serve with a helping of steamed green beans and a glass of 2017 Estate Syrah.