

HERB CRUSTED LAMB RACK WITH RED WINE JUS

SERVES 4

PREP 20 MIN | 30 MINS

Ingredients

FOR THE LAMB:

- 2 racks of lamb (about 800g each)
- 2 tbsp Dijon mustard
- 2 tbsp olive oil
- Salt and black pepper to taste

FOR THE HERB CRUST:

- 2 cloves garlic, minced
- 2 tbsp fresh rosemary, chopped
- 2 tbsp fresh thyme, chopped
- Zest of one lemon
- 3 tbsp breadcrumbs

FOR THE RED WINE JUS:

- 250ml Nero d'Avola or other red wine
- 250ml beef or lamb stock
- 1 tbsp unsalted butter

Method

1. Preheat the oven to 200°C.
2. Season the lamb racks with salt and black pepper.
3. In a bowl, mix Dijon mustard and olive oil. Brush this mixture over the lamb racks.
4. In a separate bowl, combine minced garlic, chopped rosemary, thyme, lemon zest, and breadcrumbs.
5. Press the herb mixture onto the lamb racks, ensuring an even coating.
6. Place the lamb racks on a roasting pan and roast in the preheated oven for 20–25 minutes for medium-rare, or adjust according to your preference.
7. Once done, let the lamb rest for 10 minutes before slicing.
8. While the lamb is resting, prepare the jus. In a saucepan, combine wine and stock. Bring to a simmer.
9. Let it reduce by half, then whisk in unsalted butter until the jus thickens.
10. Slice the lamb racks into individual chops and arrange on serving plates. Drizzle the Nero d'Avola jus over the lamb.

