

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Holiday Rack of Lamb

### Lamb Ingredients

1 rack of lamb cut in two  
2 tbsp. olive oil  
Salt and pepper

### Lamb Coating Ingredients

¼ cup hazelnuts coarsely crushed  
1 tsp. finely chopped thyme  
1 medium shallot, finely diced (approx. 2 tbsp.)  
2 tbsp. Dijon mustard

### Sauce Ingredients

1 shallot, finely diced  
1 cup of fresh raspberries  
½ cup of beef stock  
Splash of Basalmic Vinegar  
Splash of Bouchaine Pinot Noir  
Salt and pepper

### Directions

Heat oil in sauté pan on medium high and brown chop sections on all sides. Move to baking sheet and spread mustard mixture evenly on meaty side of chops. Finish in 350°F oven until meat thermometer registers 135°F in center for medium rare. Do not overcook! Remove from oven and let rest in pan.

Heat the same sauté pan while lamb is resting to medium-high and add shallots. Sauté for 2 minutes then add raspberries. Stir for 30 seconds and add stock, Pinot Noir, and any accumulated juices from resting lamb. Cook for about 2 minutes. Salt and pepper to taste.

Cut lamb ribs and plate on sauce.

You will love how the raspberry sauce plays off the Dijon Pinot Noir, developing deeper, richer flavors as the meal goes on—and the richness of the lamb pulls out even more! A true masterpiece of wine and food delight.



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