



Herb-crusted rack of lamb with red wine sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4

- Two racks of lamb, french trimmed
- 80g of shop-bought breadcrumbs, or about 4 slices of slightly stale white bread, blitzed
- 50g butter plus an extra ice-cold knob to finish the sauce
- Plenty of fresh oregano and fresh thyme, very finely chopped
- 2 shallots, very finely chopped
- 1/2 bottle red wine
- 200ml vegetable stock
- a good pinch of sugar
- Spring vegetables / potatoes as you wish! (see instructions)

Instructions

This is a great spring recipe in the UK - British spring lamb is very hard to beat and you have the luxury of eating it with local spring vegetables - in this case I've used baby carrots and baby asparagus tips.

I also served this with potatoes that I'd cut up into small pieces, parboiled and roasted - not shown here in the picture.

1. Preheat oven to 200 degrees C.
2. Make the herb crust mixture. Add the 50g of butter to a hot pan along with a little cooking oil to prevent burning. Once melted, add the breadcrumbs and fry until crisp. Add the fresh herbs and plenty of seasoning at the last minute and

stir well. Reserve the mixture.

3. Season the lamb well and seal the meat in a hot pan for a minute or so on each side.
4. Put the lamb in a roasting tin and pack the breadcrumbs on top to make a crust.
5. Roast for about 40-45 minutes (or take advice from the butcher/package) - covered with foil for the first 30. After roasting, rest for 5 minutes before slicing.
6. For the sauce, fry the shallots in a little oil in a saucepan slowly, until translucent. Add the wine, sugar and the stock and reduce fairly vigorously until it forms a thick syrup. At the end, whisk in the knob of ice-cold butter.
7. Serve and enjoy!