



# 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

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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!