

ROASTED RACK OF LAMB

Recipe created by Chef Brian Sutton



Serves 4

Ingredients:

- 1 Rack of Frenched Lamb Loin (24 oz)
- 3 Cloves garlic
- 3 Sprigs of rosemary
- 1/2 Stick of butter
- 2 containers of beech mushrooms (3.5 oz each)

Romesco Sauce:

- 1/3 cup hazelnuts
- 1/3 cup almonds
- 2 cloves garlic
- 2 red bell peppers
- 4 Roma tomatoes
- 3-4 slices of bread, cubed sour dough or French baguette
- 2 Tablespoons red wine vinegar

Method:

The Romesco sauce can be made in advance and heated to just prior to serving. To create, cut the tomatoes in half and place in a pan. Cut the peppers in half, remove the seeds and place in the same pan. Stream olive oil across the vegetables and sprinkle with salt. Bake in a 375-degree preheated oven until skin begins to puff up. While still hot from the oven, carefully remove the skins from the tomatoes and peppers (discarding skins).

Separately, add olive oil to a pan and begin to cook the hazelnuts, almonds and garlic. Add the cubed bread and begin to toast as if you were making croutons. Add more oil if necessary. When the bread is crispy, nuts and garlic are golden, remove from the pan and add to a high-powered blender (we use a Vitamix). Add the tomatoes and pepper along with the pan liquid from the cooking of the vegetables, and blend on high speed until a smooth paste has formed. Add 2 tablespoons of red wine vinegar and a pinch of salt. Adjust seasoning to your taste. Reserve until needed.

Heat a little oil in a heavy bottomed sauté pan over medium heat. Season the lamb rack with salt. Sear the lamb rack on all sides, turning every few minutes, as necessary. Once all sides are seared, add the garlic, rosemary and butter and continually baste for about 10 minutes. Remove from the pan and place on a roasting rack and continue to cook for a further 10 minutes in a 350-degree convection oven. Allow the rack to rest for a further 7 minutes before slicing.

In a sauté pan, add a little olive oil and sauté the beech mushrooms over high heat. Season with salt and pepper and serve with the rack of lamb and Romesco sauce.

In the fall, roasted rack of lamb is a favorite of mine to prepare when gathering friends together for a meal. My interpretation of a classic Spanish Romesco sauce adds a hearty roasted tomato and nutty note, while the mushrooms impart just a touch of the earthy forest floor. Served together with the flavorful lamb, this dish is a lovely accompaniment with a bottle of Insignia. Cheers!