



Roasted Garlic-Centred Lamb with Tomato, Feta, Olive and Herb Salad

Main Course, Serves 8

Lamb:

16 garlic cloves, peeled
20 ml/1 1/2 tbsp. extra-virgin olive oil,
plus more for browning lamb
5 g/1 tsp. sea salt,
plus more for seasoning lamb
4 (8-bone) lamb racks, bones cleaned
Pepper to taste

Salad:

16 cherry tomatoes, halved
16 kalamata olives, pitted
80 g/3 oz. olive oil and herb marinated
feta, preferably Persian, crumbled
50 ml/3 tbsp. extra-virgin olive oil
8 sprigs chervil
Leaves from 1/2 bunch parsley, chopped
8 chives cut into 5-cm./2-in. lengths

Red Wine Jus:

1 brown or yellow onion, finely diced
10 ml/2 tsp. tomato paste
1 litre/1 qt. beef stock
500 ml/2 cups red wine
50 ml/3 tbsp. balsamic vinegar
Sea salt and black pepper to taste

Potatoes:

20 ml/1 1/2 tbsp. extra-virgin olive oil
800 g/1 3/4 lbs. Kipfler potatoes,
peeled, boiled and sliced into
5-mm./1/4-in. discs
Sea salt and black pepper to taste
Chopped parsley

For the Lamb:

- Preheat oven to 175 degrees C/350 degrees F. Toss the garlic with the oil and salt; place on a sheet pan and roast until golden, about 20 minutes. Meanwhile, make an incision through the centers of the lamb racks by pushing a sharpening steel completely through. When garlic is cool enough to handle, push cloves into openings in the lamb.
- Heat a large skillet over high heat and add enough oil to coat the pan. Season the lamb with salt and pepper; working in batches, sear the racks on all sides until well-browned. Place in oven; continue cooking until desired doneness, about 20 minutes for medium rare. Let rest 10 to 20 minutes before carving.

For the Salad:

- While the lamb cooks, toss together the tomatoes, olives, feta and all but 5 millilitres/1 teaspoon of the oil. Toss chervil, parsley and chives with reserved oil. Set all aside.

For the Red Wine Jus:

- While the lamb rests, add onions to the pan used to brown the lamb; cook over medium heat until transparent. Add tomato paste and cook, stirring, 1 minute. Add beef stock, red wine and vinegar; simmer until reduced by half. Season with salt and pepper to taste.

For the Potatoes:

- Heat a pan with oil over high heat; add potatoes and sauté to heat through. Turn off heat; toss the potatoes with the salt, pepper and parsley.

To Serve:

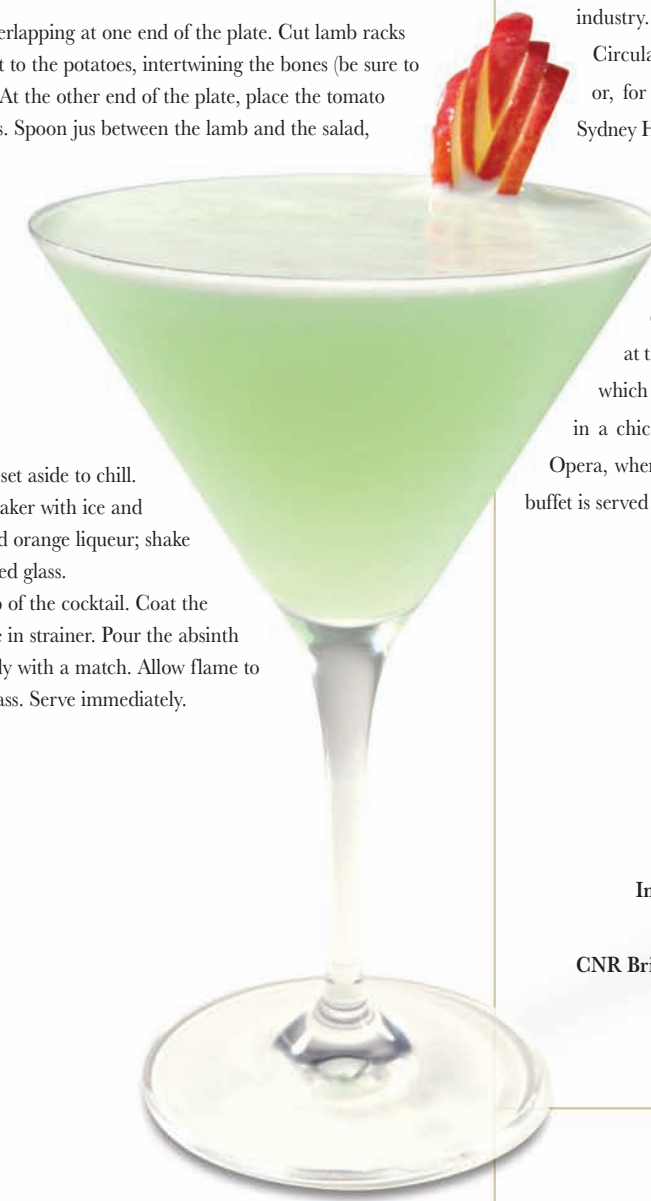
- Place potatoes in a circle overlapping at one end of the plate. Cut lamb racks into chops; nestle chops next to the potatoes, intertwining the bones (be sure to show off the garlic centres). At the other end of the plate, place the tomato salad and top with the herbs. Spoon jus between the lamb and the salad, and serve immediately.

Dirty, Dirty, Dirty

Beverage, Serves 1

Ice, as needed
30 ml/2 tbsp. vodka
20 ml/1 1/2 tbsp. peach schnapps
10 ml/2 tsp. orange liqueur
1 peach slice
5 g/1 tsp. sugar
10 ml/2 tsp. absinthe

- Fill a martini glass with ice; set aside to chill. Meanwhile, fill a cocktail shaker with ice and add the vodka, schnapps and orange liqueur; shake well and strain into the chilled glass.
- Place a small strainer on top of the cocktail. Coat the peach slice with sugar; place in strainer. Pour the absinthe over the peach; light carefully with a match. Allow flame to burn out; place peach on glass. Serve immediately.



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