



Baby Rack of Lamb with Artichokes “A La Grecque”

Main Course, Serves 8

Tomato Confit:

4 medium tomatoes, peeled and quartered
2 g./1/2 tsp. salt
Ground pepper to taste
2 g./1/2 tsp. sugar
5 ml./1 tsp. olive oil

Artichokes:

60 ml./1/4 cup olive oil
100 g./4 oz. scallions, diced
50 g./1/2 cup finely diced carrots
100 g./4 oz. green peas
24 baby artichokes, well trimmed, stems peeled and left whole
10 g./2 1/2 tsp. salt
Ground pepper to taste
1/2 bunch dill (stems discarded), finely chopped
Juice of 1 lemon

Lamb and Sauce:

4 racks of lamb, halved
Leaves from 1 sprig rosemary
Leaves from 1 sprig thyme
80 ml./1/3 cup olive oil
10 g./2 1/2 tsp. salt
Ground pepper to taste
20 g./3 tbsp. chopped onion
2 cloves garlic, minced
120 ml./1/2 cup white wine

Mushrooms:

40 g./3 tbsp. unsalted butter
100 g./4 oz. fresh porcini or other mushrooms, halved

To Serve:

Seasonal vegetables

For the Tomato Confit:

- Preheat the oven to 100 degrees C/200 degrees F.
- Squeeze the quartered tomatoes to remove most of the juice and seeds. Place the tomatoes on a nonstick baking pan, cut side up. Sprinkle with salt, pepper, sugar and olive oil. Bake in the oven for 1 hour. Set aside and keep warm.

For the Artichokes:

- Heat the olive oil in a medium pot set over medium heat. Add the scallions, carrots, green peas and artichokes. Sauté for 3 minutes, add some water to just cover and let the vegetables simmer until the artichokes are tender. Season with salt and pepper, and toss gently with the dill and lemon juice.

For the Lamb and Sauce:

- Preheat the oven to 200 degrees C/400 degrees F.
- Sprinkle the racks of lamb with rosemary, thyme and 30 millilitres/2 tablespoons olive oil. Season with salt and pepper. In a large sauté pan set over medium-high heat, add 20 millilitres/4 teaspoons of the olive oil. When the oil is hot, add the lamb racks and pan-sear on all sides. Remove the lamb racks, place them on a baking pan, and drizzle with the remaining olive oil. Bake in the oven until they reach the desired doneness, about 10 minutes for medium rare.
- Add the onion and garlic to the hot pan with the lamb drippings. Place the pan over medium heat and sauté the onions. Add the wine and reduce the sauce by one-half. Strain the sauce through a fine sieve.

For the Mushrooms:

- Heat the butter in a small sauté pan over medium heat. Add the mushrooms and cook until wilted, about 3 minutes.

To Serve:

- Place a portion of the lamb in the middle of a dish. Surround with some of the artichokes, mushrooms and tomato confit. Drizzle with some of the sauce and garnish with seasonal vegetables.

Tobartini

Beverage, Serves 1

30 ml./1 oz. Metaxa brandy
30 ml./1 oz. orange liquor
10 ml./1/3 oz. Peter Herring cherry liqueur
Orange peel and maraschino cherry for garnish

- Place the brandy, orange liquor and Peter Heering in a cocktail shaker with ice, and shake vigorously. Strain into a chilled martini glass; garnish with orange peel and a cherry.



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