



Rack of Lamb with Salsa Verde

Matched with The Ned Pinot Noir

3 racks of lamb
1 tablespoon olive oil
sea salt and ground pepper
¼ cup wholegrain honey mustard

Salsa verde

¼ cup each, well packed basil, parsley and mint leaves
4 Ortiz anchovies
2 tablespoons capers
1 teaspoon Dijon mustard
2 cloves garlic, roughly chopped
2 tablespoons lemon juice
1 teaspoon honey
⅓ cup olive oil

Preheat the oven to 200°C fan bake.

Brush the racks with oil then sear all sides in a hot sauté pan until golden. Cool for 10 minutes then season with salt and pepper and spread the top side with mustard. Place in a shallow sided baking dish and roast for 20 minutes or until cooked to your liking. Lightly cover and rest for 5 minutes.

Salsa verde: Put the herbs, anchovies, capers, mustard, garlic and the lemon juice in a food processor and process until finely chopped. Add the honey and oil and process until bright green and smooth. Season lightly.

Serve the lamb with roasted vine tomatoes and the salsa verde. **Serves 6**



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