



MARISCO

VINEYARDS

Barbecued Rack of Lamb with Salsa Verde

3 racks of lamb, 8 bones each
sea salt and freshly ground
pepper

Marinade

4 tablespoons olive oil
1 tablespoon lemon juice
1 tablespoon finely chopped
rosemary
2 cloves garlic, crushed
1 tablespoon Dijon mustard

Salsa Verde

1 handful each picked flat-leaf
parsley, basil and mint leaves
3 cloves garlic, crushed
6 good quality anchovies
2 tablespoons capers
1 tablespoon Dijon mustard
2-3 tablespoons white wine
vinegar
5-6 tablespoons olive oil
sea salt and freshly ground
pepper

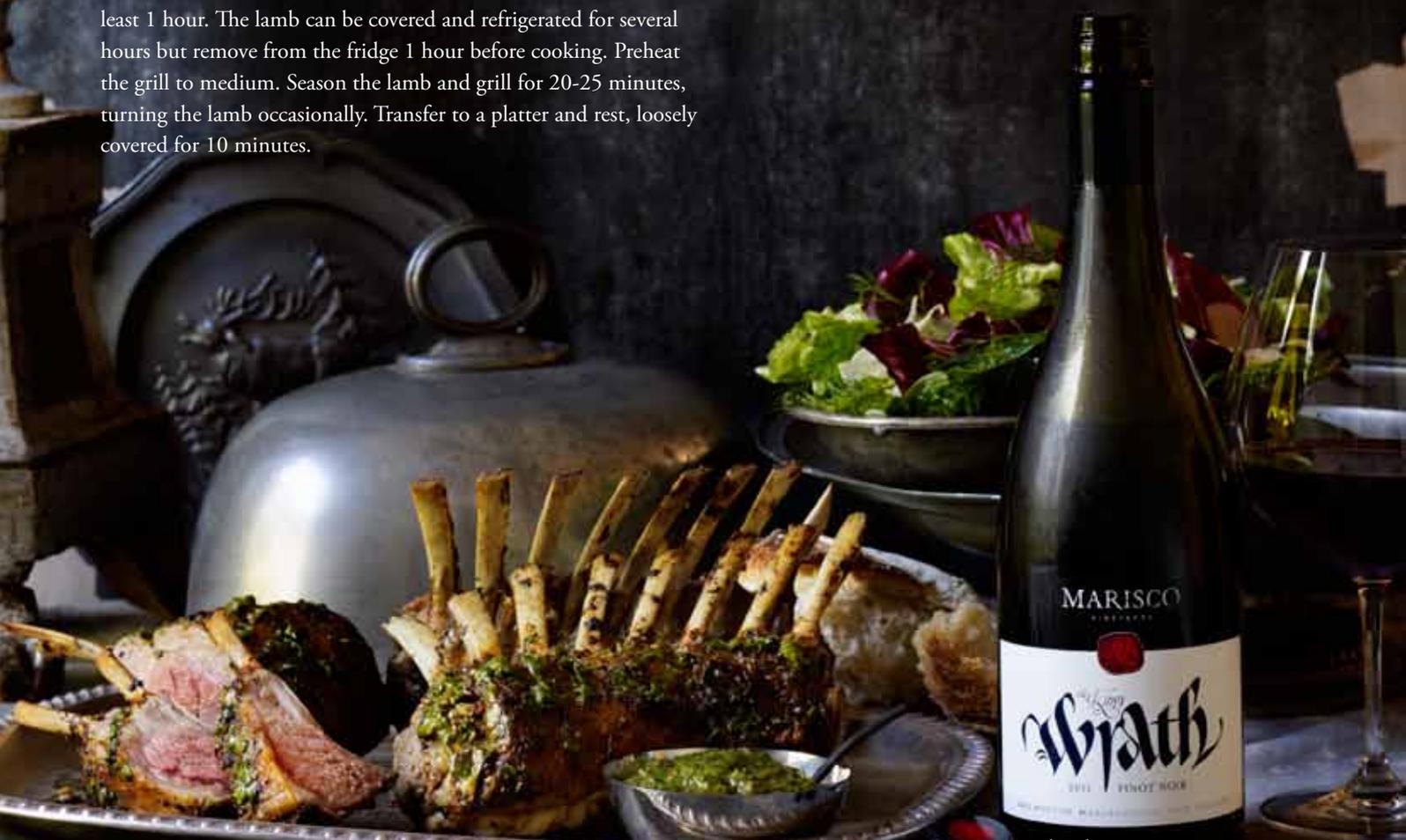
Marinade: Combine all the ingredients in a bowl and season.

Brush both sides of the lamb with the marinade and leave for at least 1 hour. The lamb can be covered and refrigerated for several hours but remove from the fridge 1 hour before cooking. Preheat the grill to medium. Season the lamb and grill for 20-25 minutes, turning the lamb occasionally. Transfer to a platter and rest, loosely covered for 10 minutes.

Salsa verde: Put the herbs, garlic, anchovies and capers in a food processor and process until well chopped. Tip into a bowl and whisk in the mustard, vinegar and olive oil and season.

To serve: Cut the ribs apart between the bones and serve drizzled with a little salsa verde. Serve with an Italian La Grande Insalata Mista – great mixed raw salad. The contents of this mixed style of salad are determined by what is fresh and best on the day. We used thinly sliced red onion, carrot, fennel and capsicum, torn radicchio, rocket, cos and soft green lettuce and cherry tomatoes, tossed with a vinaigrette.

Wine match: The King's Wrath Pinot Noir



dish

Learn more about The King's Wrath Pinot Noir in
issue 46 of Dish, page 33

www.thekingsseries.co.nz

Become part of our story – join us on Facebook Marisco Vineyards



MARISCO

VINEYARDS

Barbecued Rack of Lamb with Salsa Verde

3 racks of lamb, 8 bones each
sea salt and freshly ground
pepper

Marinade

4 tablespoons olive oil
1 tablespoon lemon juice
1 tablespoon finely chopped
rosemary
2 cloves garlic, crushed
1 tablespoon Dijon mustard

Salsa Verde

1 handful each picked flat-leaf
parsley, basil and mint leaves
3 cloves garlic, crushed
6 good quality anchovies
2 tablespoons capers
1 tablespoon Dijon mustard
2-3 tablespoons white wine
vinegar
5-6 tablespoons olive oil
sea salt and freshly ground
pepper

Marinade: Combine all the ingredients in a bowl and season.

Brush both sides of the lamb with the marinade and leave for at least 1 hour. The lamb can be covered and refrigerated for several hours but remove from the fridge 1 hour before cooking. Preheat the grill to medium. Season the lamb and grill for 20-25 minutes, turning the lamb occasionally. Transfer to a platter and rest, loosely covered for 10 minutes.

Salsa verde: Put the herbs, garlic, anchovies and capers in a food processor and process until well chopped. Tip into a bowl and whisk in the mustard, vinegar and olive oil and season.

To serve: Cut the ribs apart between the bones and serve drizzled with a little salsa verde. Serve with an Italian La Grande Insalata Mista – great mixed raw salad. The contents of this mixed style of salad are determined by what is fresh and best on the day. We used thinly sliced red onion, carrot, fennel and capsicum, torn radicchio, rocket, cos and soft green lettuce and cherry tomatoes, tossed with a vinaigrette.

Wine match: The King's Wrath Pinot Noir



www.thekingsseries.co.nz

Become part of our story – join us on Facebook  Marisco Vineyards

Learn more about The King's Wrath Pinot Noir in issue

46 of *Dish*, page 33

dish