



COOKING PASSION SINCE 1877

# RACK OF LAMB WITH A HERB CRUST

Serves 4

## INGREDIENTS

- 3 ½ tbsp olive oil
- 2 rashers streaky bacon, chopped finely
- 85g fresh breadcrumbs
- 6 dried apricots, chopped finely
- 3 tbsp dried cranberries, roughly chopped
- 1 tbsp finely chopped rosemary
- 1 tbsp finely chopped chives
- 1 tbsp finely chopped parsley
- 1 clove garlic, peeled and minced
- Zest of 1 lemon
- 2 racks of lamb (each with 6 chops)

## METHOD

1. Preheat the oven to 200C (For your Neff oven, preheat to 180C CircoTherm® plus medium-steam).
2. Heat 1 tbsp of the olive oil in a frying pan and add the bacon. Fry until starting to crisp, then add in 25g of the breadcrumbs. Fry for a further two minutes, until the breadcrumbs brown slightly. Turn off the heat, and stir in the apricots and cranberries.
3. Place the remaining oil in a bowl with the rosemary, chives, parsley, garlic and lemon zest. Stir together.
4. Add half of the herb paste to the remaining fresh breadcrumbs and stir together until the oil and herbs are distributed.
5. Take a long, narrow, sharp knife and work a hole through one of the racks of lamb, between the fatty layer and the bone (don't cut through the medallion bit). Use the handle of a wooden spoon to widen the hole a little – so you can fit the stuffing in. Turn the lamb over and work the hole through the other side, so the stuffing will go all of the way through. Repeat with the other rack of lamb.
6. Take the fried breadcrumbs and push this mixture down the holes you made in the racks of lamb. Use the wooden spoon handle to help you push the stuffing all the way through (you may need to stuff the breadcrumbs in at both ends of the rack).
7. Spread the remaining herb paste on the fatty side of the racks of lamb.
8. Press the fresh breadcrumb mixture on top of the fatty sides of the racks of lamb, pushing down so the breadcrumbs stick to the herb paste.
9. Place the lamb in a roasting tin, bone-side-down, in the oven to cook for 20-25 minutes (20 minutes for medium-rare). Leave to rest for 5 minutes before serving.

## TIP

Use VarioSteam (low setting) for lamb that's beautifully succulent on the inside and crisp on the outside.