

Panko-Crusted Rack of Lamb

Ingredients

1 1/4 cups panko or dried breadcrumbs
1 tablespoon finely minced garlic (+/- 2 cloves)
1 teaspoon minced fresh rosemary leaves (or less)
2 teaspoons minced fresh thyme leaves (or 1/2 dried)
2 tablespoons minced parsley (why not?)
sea salt and freshly ground black pepper (to taste)
Blue Rock Estate olive oil
1 rack of lamb (Costco NZ rack is good, but fresh domestic is better)
2 tablespoons good Dijon mustard



Directions

1. Preheat the oven to 450 degrees F.
2. In a medium bowl, mix the panko, garlic, rosemary, thyme, parsley, sea salt and pepper. Drizzle with 3 tablespoons Blue Rock olive oil and stir to moisten the crumbs. Set aside if needed for up to several hours.
3. Remove the racks of lamb from the refrigerator 30 minutes before you plan to cook them. Place the lamb, fat-side up, on a pan. Sprinkle with sea salt and black pepper to taste.
4. Roast for 12 minutes exactly. Remove from the oven and, working quickly, use a knife to spread the mustard on the top side of the lamb. Spread the crumb mixture evenly on the mustard, pressing gently to help the mixture adhere.
5. Return the lamb to the oven right away and continue roasting for another 12 to 18 minutes (depending on the size of the lamb), until the crumbs are golden brown and the meat is 120 degrees F for rare or 125 degrees F for medium rare.
6. Cover loosely with aluminum foil and allow the lamb to rest for 8 minutes. Cut the racks into single or double chops and serve hot.

Wine Pairing Suggestions: This is an elegant dish and rich with lamb flavor. I would serve with an aged Blue Rock Estate Cabernet. If using a current vintage, reach for something

with a bit of herb such as Best Barrels Cabernet Franc or Best Barrels Right Bank Blend. However, Baby Blue goes with everything!

Inspired by many similar recipes including Ina Garten and Cooking The Nouvelle Cuisine in America.