



OVEN ROASTED RACK OF LAMB

with roasted nut and mustard crust served with herb pesto tagliatelle and green olives

Serves: 4 | Prep time: 15 minutes | Cooking time: 30 minutes | Easy to make

INGREDIENTS

Lamb Rack

1 French trimmed lamb rack, approx. 850g
30ml Dijon mustard
80g mixed nuts such as almonds, cashews and hazelnuts, dry roasted and chopped
Salt and pepper to taste

Herb pesto tagliatelle

600g Tagliatelle
200g mixed soft herbs such as coriander, basil and Italian parsley
150ml Extra virgin olive oil
80g Raw whole almonds
200g parmesan cheese, grated
Salt and pepper to taste
Whole green olives
Parmesan cheese for serving

METHOD >>>





METHOD

Lamb rack

1. Preheat your oven to 180 degrees Celsius.
2. Score the fat side of the rack in a diamond shape and season to taste. Place the rack fat side down in a frying pan on a low heat and render out the fat until it is crispy and sizzling.
3. Once done, let the rack rest for 10 minutes before brushing the mustard over the fat side and topping with the roasted nuts. Press the nuts against the mustard to let it stick.
4. Place the rack on a baking tray and into the oven for approx. 20 minutes until the meat is still pink but not overcooked.
5. Let the meat rest for 10 minutes before slicing it into chops. Sprinkle with Maldon salt and serve with the tagliatelle.

Herb pesto tagliatelle

1. Get a large pot of water on the stove on high heat. Add salt and some olive oil.
2. Once the water is boiling, add the pasta and cook according to the package instructions.
3. While your pasta is cooking, place the herbs, olive oil, nuts, cheese and seasoning in a food processor and blend until smooth. Add more olive oil if it is too thick.
4. Once your tagliatelle is done, strain, add the pesto and toss together. Season to taste.
5. Serve your tagliatelle with the rack of lamb, some of the green olives and let it rain with parmesan cheese.