

Crusted Lamb with Herb and Pistachio

It looks dramatic and gives you tender, blushing meat with an irresistible feisty crumb

Serves: 8

Preparation Time: 30 minutes

Cooking Time: 50 minutes

Ingredients

3 x 7 Piece rack of free-range lamb, French-trimmed

Salt and pepper

Zest of 2 lemons

20g shelled pistachios

3 cloves garlic, peeled

30g basil

30g mint

110g crusty bread (a day-old ciabatta works well)

Olive oil

50g butter

125g store-bought basil pesto

Method

Ensure the lamb is at room temperature and patted dry with a kitchen towel. Season generously with salt and pepper

Preheat the oven to 180°C or 160°C fan-assisted

To make the crumb, blend the lemon zest, pistachios, garlic, herbs, bread and seasoning in a food processor

Heat a large Le Creuset non-stick frying pan with a splash of olive oil. Sear off all the lamb until golden all around. Baste with butter. Remove from the pan and place in the Le Creuset Stainless Steel 35cm Roaster. Rub the fat side of each lamb rack generously with the basil pesto, which will act as the "glue" to your crust. Liberally pat the crumb onto the surface and press down. Drizzle with olive oil and add a few pieces of butter

For pink lamb, roast for 30-40 minutes, depending on how you prefer your lamb cooked. Alternatively, leave in the oven until your desired preference. Remove from the oven and cover with tin foil to rest for 10 minutes before carving to serve

