



SPRING HERB CRUSTED LAMB ROAST WITH LENTILS & BABY CARROTS

Spring Herb Crusted Lamb Roast

Serves 8 ppl.

Courtesy of Chef Caite Daniel - Maiero

Ingredients:

6 Tbsp Italian parsley, chopped
6 Tbsp chives, fine chop
3 Tbsp thyme, finely mined
3 Tbsp rosemary, chopped
6 cloves spring garlic, mined
6 Tbsp bread crumbs
6 Tbsp unsalted butter, soften
2 Tbsp fresh lemon juice
6 -7 lb lamb roast
Salt & cracked black pepper
½ cup Dijon mustard

Steps:

Preheat oven to 325 degrees.

In a medium bowl, combine Italian parsley, chives, thyme, rosemary, spring garlic, bread crumbs, butter and lemon juice. Season lamb with salt & pepper.

Rub some of the herb butter on the underside of the lamb roast, fat side up place in a medium-large roasting pan.

Spread the mustard over the top and finish with spreading the rest of the herb butter on the top of the lamb roast.

Bake the lamb roast for about 2.5 hours (20 minutes per pound for rare, 25 minutes per pound for medium rare).

Transfer the lamb roast to a carving board, let rest for 15-20 minutes, slice and serve with warm lentils and baby carrots.

LENTILS

1 cup dried green lentils, picked over
6 cups vegetable stock
¼ cup extra virgin olive oil
Salt & freshly ground pepper

In a large sauce pan bring vegetable stock to a boil, add lentils, simmer for 35 minutes or until tender, drain & toss with olive oil, season with salt & pepper.

BABY CARROTS

2 lbs baby carrots, peeled
8 Tbsp butter
¼ cup brown sugar
Salt

In a medium – large sauce pan, cook the carrots covered in about 4 inches of boiling water until slightly tender about 10 minutes, drain. Melt butter in heavy skillet, stir in brown sugar until melted. Add the baby carrots season lightly with salt, cook until they are well glazed.

Peju Province Winery

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