



## Valentine Herb Crust Rack of Lamb with a Redcurrant Sauce

Serves 4

Cooking Time: Medium 25 minutes per 450g plus 25 minutes  
2 Lean Racks of Lamb, French Trimmed

For the herb crust

90ml freshly chopped parsley, chives or soft thyme leaves,  
50g butter, melted  
100 g fresh breadcrumbs  
Zest of 1 lemon  
Salt and black pepper  
1-2 tsps English mustard

For the Redcurrant Sauce

25g butter  
1 tbsp plain flour  
125ml pale sherry  
250ml hot, good lamb or chicken stock  
2-3 tsps redcurrant jelly

- Preheat oven to gas mark 4-5, 180-190°C, 350-375°F
- Prepare the herb crust: Place all the ingredients except the mustard into a food processor and blend until combined.
- Place the racks of lamb, fat side up on a chopping board and brush the mustard over.
- Press a generous handful of the herb crust over the racks.
- Transfer to a roasting tin and roast for calculated cooking time.
- To make gravy, heat the butter in a saucepan, sprinkle over the flour and stir well.
- Add the sherry, stir and bring to the boil and reduce the liquid to half the quantity.
- Stir in the stock and the redcurrant jelly, simmer for 2-3 minutes, season to taste.
- Slice the racks and serve with new potatoes and seasonal green beans.

