

Herb-crusted Rack of Lamb, Marsala & Redcurrant Sauce



Serves 2 **Prep 20 mins**

Cooking 35 mins

Easy

Ingredients

1x 500g lean rack of lamb, French trimmed

For the herb crust

3 tbsp chopped parsley or thyme leaves

25g butter, melted

50g fresh breadcrumbs

zest of 1/2 lemon

1 tsp mustard

Marsala & redcurrant sauce

25g butter

1 tbsp plain flour

125ml marsala

250ml stock

2-3 tbsp redcurrant jelly

1. Preheat the 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 or blender and blend until combined.
2. Place the racks of lamb, fat side up, on a chopping board, and brush the mustard over to apply a good coating. Press a generous handful of the herb crust over the racks. Transfer to a medium-sized roasting tin and roast for the calculated cooking time. Cover the bones with foil if browning too quickly.
3. To make the gravy, heat the butter in a saucepan, sprinkle over the flour and stir well with a small whisk or spoon. Add the Marsala or 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 until well-flavoured gravy develops. Season to taste. Slice the racks and serve 2-3 cutlets per person with baby new potatoes and baby asparagus or seasonal green beans.