

About 1 hour

Serves 4-6

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

This recipe is brought to you by [Nederburg wines](#). Find the perfect wine pairing for this roast below.

Ingredients

- 2 racks (1kg) of lamb, French trim-style (with about 7-8 chops each)
- Salt and milled pepper
- 2 Tbsp (30ml) olive oil
- 4 cloves garlic
- ½ can (200g) chakalaka

Crumb crust:

- 1 cup (250ml) very dry breadcrumbs
- ½ cup (125ml) finely grated parmesan cheese
- Grated peel of 1 lemon
- 1 Tbsp (15ml) chopped parsley

Creamy morogo:

- 2 Tbsp (30ml) butter
- 1 Tbsp (15ml) oil
- 1 small onion, finely chopped
- 2 cloves garlic, crushed
- 400g morogo or spinach, rinsed and roughly chopped
- 1 cup (250ml) cream
- 1 cup (250ml) grated mature cheddar or parmesan
- Salt and milled pepper
- ½ cup (125ml) demi-glace or rich brown sauce, for serving (optional)

For serving:

- Spinach and ricotta ravioli
- Blistered baby Italian tomatoes

Method

1. Preheat oven to 180°C.
2. Heat a large pan over high heat and sear seasoned lamb on both sides until golden.
3. Add whole garlic cloves while lamb sears and cook until garlic caramelises. Remove lamb and garlic from the heat and set aside.
4. Puree cooked garlic with the chakalaka using a stick blender.
5. Mix half of the chakalaka-garlic puree with the crumb crust ingredients. Set aside.
6. Baste lamb with the remaining half of chakalaka-garlic puree.
7. Coat lamb into crumb crust.
8. Place lamb on a baking tray and drizzle with olive oil.
9. Roast about 25 minutes or until the crust is crisp.
10. Remove and leave to rest for 10 minutes.
11. For morogo, heat butter and oil over medium-high heat and fry onion and garlic until soft and caramelised, about 10 minutes.
12. Add morogo (or spinach), stir to coat in oil and covered with a lid.
13. Steam for about 5 minutes.
14. Add cream and cook uncovered for a further 5 minutes until thickened.
15. Stir in cheese and season.
16. Serve lamb with spinach and ricotta ravioli, blistered baby Italian tomatoes and creamy morogo, the pair with Nederburg's award-winning Two Centuries Cabernet Sauvignon.

Wine pairing



A real showstopper, Nederburg Two Centuries Cabernet Sauvignon is lithe, concentrated, and

powerful. Think layers of lavish dark fruit, spicy oak and a hint of tobacco that unfurl in unison in effortless grace. A pairing, you'll agree that feels like the thrilling splendour of a full orchestral performance in your mouth.

GOOD IDEA: Make it vegetarian instead! Spoon a dollop of the chakalaka-garlic puree onto 12 large mushrooms and season. Spread 2 Tbsp (30ml) breadcrumb mixture onto each mushroom. Place mushrooms in a single layer on a non-stick baking tray and drizzle with 2-3 olive oil. Roast at 180°C for 30 minutes. Serve with spinach, ricotta ravioli and creamy morogo.

COOK'S NOTE

Ask your butcher to "French trim" the rack of lamb for you – this means removing the caps, fat, and sinews.

[Browse more comfort food recipes here.](#)