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 <u>Nederburg wines.</u> 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
- $\frac{1}{2}$ 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
- ¹/₂ 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.

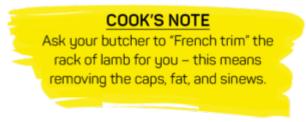
Wine pairing



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 braking tray and drizzle with 2-3 olive oil. Roast at 180°C for 30 minutes. Serve with spinach, ricotta ravioli and creamy morogo.



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