



## ROSEMARY RUBBED RACK OF LAMB WITH MINT RAITA AND CRISPY POTATO WEDGES (SERVES 4)

PAIRED WITH 2017 ESTATE CABERNET FRANC

An original recipe by Chef Helen Goelet, one of six grandchildren of founder John Goelet. Helen fell head-over-heels in love with cooking when she was just 10 years old and uses her knowledge of wine to create complex and exciting food pairings to experience the possibilities present in each glass.

### INGREDIENTS

For the Lamb

- 2 Racks of lamb, have your butcher “French” it
- 2 tbsp finely chopped fresh rosemary
- 1 tbsp finely chopped fresh thyme
- 1 tsp ground cumin
- 1 clove garlic, finely chopped
- Salt and black pepper

For the Raita

- 1 cup full fat Greek yogurt
- Zest and juice of 1 lemon
- Pinch of Aleppo pepper (if you have it, otherwise use chili flakes)
- ¼ cup finely chopped fresh mint
- 1 clove garlic, finely minced
- 2 tbsp good quality extra virgin olive oil
- Salt and pepper to taste

For the Potato Wedges

- 4 medium-large russet potatoes, washed but not peeled
- Salt and pepper

### INSTRUCTIONS

Let's start by scoring the fat of your rack of lamb. Carefully cut crosswise into the fat, starting at the bottom left corner of the rack and patiently making your way across to the top right corner. Make sure not to penetrate through the fat into the meat. Take your time, no need to rush. When you've finished this first direction, do so on the crosshatch, starting from the bottom right corner and working your way across to the top left. When you've done so on both racks, combine all of the spices and herbs and rub evenly over the entire rack. Rest for an hour before cooking.

While the lamb rests, combine all of the ingredients for the raita in a bowl and set aside for the flavors to meld together. Taste before serving in case you want to add anything as it will have developed.

Preheat your oven to 450F.

For the wedges: cut the potatoes in half lengthwise. Cut each of the halves in half once more lengthwise. Cut each of these quarters in half lengthwise one more time, taking care to angle your knife so that it cuts from the middle of the skin side through to the angled edge of the inside of quartered potato, creating two perfect wedges. Do so for the rest of your potato quarters. You should have 32 total wedges. Place the wedges in a pot with enough water to cover the potatoes. Add a generous pinch of salt. Bring the water to the boil, and cook until fork tender, roughly 7 minutes. Drain the potatoes before tossing in a bowl with olive oil, salt and pepper.

Drizzle olive oil evenly over your rack of lamb before placing it on a metal roasting rack on a pan, fat side up. Place the pan in the upper part of your oven and roast for 15 minutes. When you go to rotate your lamb, spread the potatoes on a separate sheet pan and place in the bottom half of the oven. Cook the lamb for another 10 minutes. When you take the lamb out to rest, give the potatoes a good toss. If they're already crisping right up, let them roast for another 5 minutes. If not, give them another 10. When they're crispy and nicely browned, remove from the oven. Slice the lamb and serve with the mint raita sauce.