Recipe for

RACK OF LAMB IN HAZELNUT CRUST

This recipe was crafted for Attimo Winery by Marc Lanteri in Piedmont, Italy. Marc is a Michelin Star Chef of Ristorante al Castello Grinzane Cavour.

SERVES

4

WINE PAIRING

ATTIMO 2015 BAROLO

INGREDIENTS

2 racks of Colorado lamb (12-16 rib bones total)

1/2c chopped hazelnuts

clove of garlic

olive oil

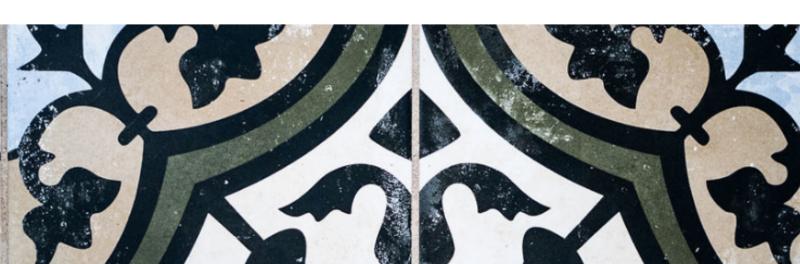
flake salt

4 tbl Dijon mustard

2 tbl bread crumbs

1 tbl butter

2015 Attimo Barolo



DIRECTIONS

Heat oven to 350

In a large non-stick skillet, melt the butter, add a glug of olive oil and place the slightly crushed garlic clove with the skin on in the skillet. Brown the racks of lamb on all sides over medium flame.

Remove from heat. With the use of a pastry brush, paint lamb with dijon mustard and dust with flake salt.

Stir together chopped hazelnuts and bread crumbs. Pat hazelnut crust onto the lamb.

Bake for 10–15 minutes according to desired doneness. Remove from heat and wrap in aluminum foil and allow to rest for 5–8 minutes in a warm environment.

Remove aluminium foil, slice along rib bones and serve.

*Signature dish of Marc Lanteri *Top pairing with the Attimo 2015 Barolo

