

YALUMBA'S *Table*

Roast leg of lamb with garlic & herb crust

+ Yalumba 'The Signature' Barossa Cabernet Sauvignon & Shiraz 2005



Serves 6 – 8

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| 1 x 2 – 2.5kg leg lamb | ½ cup fresh flat leaf parsley chopped |
| 6 – 8 cloves garlic | 2 bay leaves |
| ½ loaf day old white bread,
crusts removed | 60ml olive oil |
| 1 tsp grated lemon zest | 2 onions peeled & cut in half |
| 1tbsp preserved lemon chopped | 3 carrots peeled and cut in half
lengthways |
| 2 spring onions chopped | 2 sticks celery |
| 2 tbsp fresh tarragon chopped | 500ml lamb stock or chicken stock |
| 2 tbsp fresh thyme chopped | 2 cups red wine |
| 2 tbsp fresh rosemary chopped | Sea salt and freshly ground black
pepper |

*Yalumba 'The Signature' Barossa
Cabernet Sauvignon Shiraz 2005*

Deep dark red in colour this wine displays aromas which are dense and curranty, yet pure and bright. The nose shows lifted florals, violets and choc mints. The palate is brooding and serious with dark chocolate hazelnuts and warm generosity. The Signature finishes with long fine powdery tannins.



Preparation

Pre-heat the oven to 190°C. Remove the lamb from the fridge & allow it to come to room temperature. Break the bread into chunks and pulse in a food processor until it resembles coarse crumbs. Place the crumbs into a bowl and set aside. Tip the garlic and olive oil into the processor and pulse until finely chopped. Mix gently with the breadcrumbs, add the herbs, lemon zest, preserved lemon & spring onions. Mix through thoroughly, taste for seasoning and adjust if necessary.

Lightly season the lamb with sea salt and freshly ground black pepper. Gently press the crust onto the lamb in an even layer. Place the carrot, onion, celery & bay leaves in a roasting pan and set the lamb on top of the vegetables. Pour the stock and the wine around the lamb (don't pour over crust) and roast in the pre-heated oven for 1 ½ hours or until cooked to your liking. If the crust starts to brown too much whilst cooking, cover loosely

with foil. Remove from the oven, cover lightly and allow to rest for at least ½ hour before carving. Strain some of the cooking liquid into a clean saucepan and reduce by half over a medium heat until the liquid appears syrupy.

To serve:

Carve & serve the lamb with some of the roasting veg as well as some lightly steamed French beans & the pan juices.

