



## Featured Recipe

### PAN ROASTED NEW ZEALAND RACK OF LAMB WITH PINOT NOIR-ROSEMARY SAUCE TO PAIR WITH 2009 LONGORIA BIEN NACIDO VINEYARD PINOT NOIR

*From Chefs Matt and Jeff Nichols owners of the  
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## Lamb

### **INGREDIENTS:**

- ¼ cup olive oil*
- 2 tablespoons fresh rosemary, chopped*
- 2 New Zealand 8-bone lamb racks (about 14 to 16 ounces each) Kosher salt*
- Fresh-ground black pepper*
- Olive oil for searing lamb racks*
- \*\*\*1 cup Pinot Noir-Rosemary Sauce (see recipe below)*

### **METHOD:**

**TO MARINATE THE LAMB RACKS:** In a small bowl, mix the olive oil and chopped rosemary to make the marinade. Using your hands, rub half of the marinade onto each rack of lamb, and reserve. It is preferred to marinate the lamb at least 4 hours prior to cooking.

**TO COOK THE LAMB RACKS:** Preheat the oven to 425°F. Place the marinated lamb racks on a sheet tray. Season the lamb on both sides with kosher salt and black pepper. Heat a sauté pan, large enough to hold both lamb racks, over high heat. Once the pan is hot, add enough olive oil to coat the bottom of the pan, making sure you don't splash any hot oil. Adjust the heat as necessary to make sure the pan is hot enough for a good sear. Sear the lamb racks until golden brown. Using tongs flip the lamb racks. Once the lamb is seared, transfer the pan into the preheated oven. Cook the lamb racks about 15 to 18 minutes for medium rare, or to your preference.

**TO SERVE:** Slice the lamb racks between each of the eight bones to create 16 chops. Spoon the Pinot Noir-Rosemary sauce around the inner frame of the plate. Serve with mashed potatoes, or your favorite starch, and seasonal vegetables.

## Pinot Noir - Rosemary Sauce

### **INGREDIENTS:**

1 teaspoon olive oil  
6 ounces lean lamb or beef scraps, cut into pieces  
1 shallot, peeled and sliced  
4 whole garlic cloves, peeled  
1 small yellow onion, sliced  
2 cups Pinot Noir, red wine  
2 Roma tomatoes, roughly chopped  
2 tablespoons tomato paste  
½ cup demi-glaze (See recipe below)  
¼ cup unsalted butter, cubed and chilled  
Kosher salt, to taste  
Fresh-ground black pepper, to taste  
1 sprig fresh rosemary, chopped

### **METHOD:**

Place a saucepan over high heat. When hot add the olive oil and then the lamb or beef. Allow the meat to sear and caramelize for 6 to 8 minutes, stirring occasionally. Add the shallot, garlic and onion and stir to incorporate with the meat. Continue to cook on medium high heat for another 6 to 8 minutes, until well-caramelized. During this period of caramelizing, control your heat being careful not to burn the vegetables. The result is a well-caramelized mixture. Add the red wine, roma tomatoes, and tomato paste. Bring to a boil. (Caution: Cooking over gas with alcohol may cause flame flare-ups.) Allow the wine to simmer until the liquid is reduced by 2/3. Add the demi-glaze and continue to reduce until the mixture is of sauce consistency, about 1 cup of liquid. When the sauce is finished cooking, remove from the heat and strain through a fine sieve into a clean sauce pan. Using a ladle or a spoon, push down firmly on the caramelized meat-vegetable mixture extracting all the juices from the mixture and through the fine sieve. Return the saucepan to medium heat and bring the sauce to a simmer. Reduce to sauce consistency (the sauce will coat the back of the spoon). Whisk in the cubed butter. Adjust seasoning with salt and pepper. Set aside and keep warm. At the last moment prior to plating, stir the chopped rosemary into the sauce.

## Demi - Glaze

### **INGREDIENTS:**

5 pounds veal knuckle bones  
Water, as needed  
Cold water, as needed  
1 yellow onion  
1 carrot  
1 rib celery  
½ cup tomato paste

**METHOD:** Preheat the oven to 400°F.

**TO MAKE THE DEMI-GLAZE:** Place the veal bones into a roasting pan and cook in the preheated oven. Turn the bones every 15 minutes. Cook the veal bones until golden brown, about 1.5 hours. Once golden, remove the pan from the oven and place the bones into a large stockpot. Continue by placing the roasting pan on the stove top over a burner on medium-high heat. Deglaze the pan drippings by adding just enough water to create a ¼ inch layer of water in the pan. Let the water come to a simmer. Using a wooden spoon, scrape the pan surface to release the drippings into the water. Transfer the liquid into the stockpot with the veal bones. Add enough cold water to the stockpot to completely cover the veal bones. Bring the liquid to a slow simmer over medium heat. Add the onions, carrots, celery and tomato paste. Continue to simmer very slowly for 4 to 5 hours. Skim as needed during the entire cooking time to remove any impurities. Strain through a fine sieve into a clean stockpot. Begin to reduce at a simmer until the veal stock has reduced to 2 cups. Strain again through a fine sieve. Refrigerate for up to 48 hours, or freeze in ½ cup portions for up to 1 month.

Soak cherries and raisins in brandy until soft and plump. Strain and save the brandy for later. Sauté the shallots and garlic in butter until slightly browned- do not burn. Add the raisins and cherries. Deglaze pan with the remaining brandy and reduce until nearly dry. Add the Pinot Noir, again reduce until nearly dry. Add balsamic vinegar, reducing until syrupy. Add stocks and reduce until sauce thickens enough to coat the back of a spoon. Finish with butter and season with salt and pepper.