

Featured Recipe

LAMB SIRLOIN



To pair with
2011 PINOT NOIR,
LOVELY RITA
Created by Corinne,
wife of Assistant Winemaker
Stephen Daniels

Serves 2 people

Ingredients

2 LAMB SIRLOINS (4 - 5 OZ. EACH)
MUSTARD
4 TBS BREADCRUMBS
2 GARLIC CLOVES
1 TBS THINLY CUT ONION
2 TBS THINLY CUT ROSEMARY AND SAGE
4 TBS OLIVE OIL

Method

Preheat the oven to 350°F. Pour olive oil in a sauce pan to cover the bottom. Add diced onion and garlic and stir. Add the rosemary and sage and cook on low heat until the aromas of the ingredients are strong. Mix the breadcrumbs with the olive oil mixture. In the meantime rub mustard on the lamb.

Sear the lamb on both sides on medium heat. Cut the lamb into 1-inch thick slices and place it on a baking sheet. Place the breadcrumb and olive oil mixture on top of the pieces of lamb.

Place it in the middle of the oven and bake for 8 minutes. Turn the oven to broil for a few minutes until the crust is a golden brown.

Suggested side dishes:

- *Carrots with pesto sauce:* Cut carrots into little pieces, cook them until soft and add some pesto sauce.
- *Mashed cauliflower with saffron:* Steam cauliflower, mash it or put in food processor. Add salt, pepper and saffron to taste. You can go a step further by adding a Béchamel sauce over the top of this dish with some Shitake mushrooms.

