

INGREDIENTS:

2, four-bone racks of lamb,
French-trimmed (we can do
that for you in the shop)

12 slices pancetta

5 trusses of cherry
tomatoes

24 small, waxy potatoes
(such as Charlotte)

4 garlic cloves

4 sprigs of thyme

6 tablespoons olive oil

sea salt

freshly-ground black
pepper

TIME: 2 hours

SERVING: 6 people



Allow the meat to come up to room temperature by taking it out of the fridge an hour before you start to cook. Set the oven to 210C gas mark 7, wash the potatoes, rinse the tomatoes and crush the garlic. Season the lamb racks generously then top with the pancetta and tie in place with kitchen string. Place in a roasting pan, surround with the potatoes, tomatoes, and garlic and drizzle the oil over everything. Roast for 35 minutes, basting regularly with the cooking juices, then reduce the heat to 180C gas mark 4 and roast for a further 25 minutes. Allow the meat to rest for 10 minutes, place on a warmed dish with the vegetables, top with the cooking juices and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: