

PAIRS WITH 2024 SERIES B · GRENACHE BLEND

HOLIDAY SHOWPIECE

Herb-Crusted Rack of Lamb

with Blackberry-Plum Reduction & Root Vegetable Purée

SERVES 6

A sauce built from the same fruit that's in the glass, on a cut rich enough to meet the wine's massive entry.

echo — blackberry · plum · glycerol weight

INGREDIENTS

METHOD

- 2 racks of lamb (8 ribs each), frenched
- 3 tbsps Dijon mustard
- 1 cup fresh breadcrumbs
- 3 tbsps fresh rosemary and thyme, minced
- 2 garlic cloves, minced
- 3 tbsps olive oil
- 2 lbs russet potatoes and parsnips, peeled and chopped
- 4 tbsps unsalted butter
- 1/2 cup warm cream or milk
- 1 cup fresh or frozen blackberries
- 2 plums, pitted and chopped
- 1 cup dry red wine
- 1 cup beef or veal stock
- 1 tbsps honey
- salt and black pepper, to taste

- 01 Sear the lamb**
Preheat oven to 400°F. Season the racks generously. Sear in a hot, oven-safe skillet with a tablespoon of olive oil until browned on all sides, about 5 minutes total.
- 02 Crust and roast**
Brush the seared racks with Dijon. Mix breadcrumbs, herbs, garlic, and remaining oil into a paste, then press onto the racks. Roast until 130–135°F for medium-rare, then rest 10 minutes before slicing.
- 03 Make the purée**
Boil the potatoes and parsnips in salted water until fork-tender, about 15 minutes. Drain, then mash or rice with butter and warm cream. Season to taste.
- 04 Build the reduction**
In a small saucepan, combine blackberries, plums, and red wine. Simmer until the fruit breaks down, about 8 minutes.
- 05 Finish the sauce**
Strain the fruit mixture, pressing to extract liquid, then return to the pan with stock and honey. Simmer until syrupy and reduced by half. Season to taste.
- 06 Plate**
Slice the lamb between the ribs into chops. Serve over the root vegetable purée, spooning the blackberry-plum reduction generously over the top.

Make the reduction and purée a day ahead and reheat gently. If serving both wines across the meal, this is the natural moment to pour the Series B.