



RACK OF LAMB WITH MUSTARD AND KAMPOT RED PEPPER

Servings: 4 | Preparation: 30 min. | Cooking: 30 min. | Marinating: 3 – 12 h.

- 4 racks of lamb, 4 ribs each
- Brandy or white Port wine
- Veal stock
- 15 ml (1 tbsp) Kampot red pepper, coarsely cracked with a pestle
- 15 ml (1 tbsp) Old-style or Meaux mustard
- 30 ml (2 tbsp) cream cheese

1. For a perfect presentation, clean the tips of the bones and cover them with aluminum foil.
2. Rub lamb racks with the mustard and Kampot red pepper mixture (**recipe below**), covering well. Press firmly on the meat so that the rub stays on. Keep in refrigerator for 3–12 hours, without covering.
3. Take the racks out 1 hour prior to cooking. Preheat oven at 190°C (375°F). Place the lamb in a roasting pan and put on middle oven rack. Cook approximately 18–20 minutes for medium-rare or until internal temperature in the center of meat reaches 60°C (140°F).
4. Take out lamb from the oven and cover loosely with aluminum foil, letting it rest for 5 minutes.
5. Transfer racks to a cutting board and set aside.
6. Deglaze the roasting pan with a bit of brandy or Port wine, and bring to a boil. Add 250 ml (1 cup) of veal stock and let mixture reduce by one third.
7. Add Kampot red pepper, mustard and cream cheese. Turn off heat and mix well.
8. Cut racks of lamb between ribs, and place in four large plates, over the Kampot red pepper sauce. Serve immediately with roasted potato wedges and steamed asparagus.

Mustard and Kampot red pepper rub

10 ml (2 tsp) dried rosemary sprigs
30 ml (2 tbsp) coarse sea salt
30 ml (2 tbsp) Kampot red pepper berries
30 ml (2 tbsp) brown sugar
15 ml (1 tbsp) mustard seeds
10 ml (2 tsp) dried garlic

10 ml (2 tsp) dill seeds

Place all ingredients in a mortar and crush coarsely with a pestle. You may also use a coffee grinder, making sure the mixture is not too fine. Use this rub to flavor meats before grilling. Excellent on game, boar, lamb and duck.