



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



French Rack of Lamb

French Rack of Lamb - serves 2

- Bone-in rack of lamb - full rack
- Vegetable oil
- Pinch of dried onion
- 3 cloves garlic, minced
- Pinch of rosemary

Make an incision along top of ribs at the halfway point. Remove the outside fat cap leaving a bit of fat to make a crust and hold in the juice. With a knife, follow the line in between each rib. Cut meat out from between each rib. You want a nice clean rib.

Coat rack of lamb with vegetable oil, add dried onion and rub with minced garlic. Sprinkle on rosemary. Place lamb on bottom rack of barbeque to sear for a minute. Then move to top grill to cook more slowly in a pan. When cooked, slice lamb between bones into separate racks.

Wine Pairing: Kittling Ridge VQA Marechal Foch

This elegant cut of lamb requires a fruitier, less oaky red like this VQA Marechal Foch, a light sipping wine layered with notes of cherry and raspberry, whose softness matches the delicate seasoning of the meat.



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