

BERINGER

ROAST LAMB WITH FENNEL AND YAM PURÉE

pair with Beringer Private Reserve Cabernet Sauvignon*Serves 8***Lamb Racks**

2 one-pound, French-cut racks of lamb
 2 Tbsp fresh thyme leaves
 1 head of garlic, peeled
 ¼ cup olive oil
 Salt
 Freshly ground black pepper

Fennel

2 large fennel bulbs
 2 Tbsp olive oil
 Salt

Yam Purée

1 large Japanese yam
 2 Tbsp butter
 ¼ tsp smoked paprika
 Cream
 Salt

**Lamb Racks**

Move oven rack to top third of oven. Heat oven to 450°F.

In a food processor, combine thyme, garlic, and oil. Season lamb with salt and pepper. Coat lamb with garlic mixture. Place lamb on a baking sheet; roast 10 minutes. Turn baking sheets and roast 10 minutes. Remove from oven, rest 10 minutes, and cut pairs of chops between the bones.

Fennel

Cut off tops and root ends of fennel bulbs. Remove any blemishes from outer layers with a peeler. Cut bulbs in half and then into wedges. Toss with oil and salt. Place on a baking sheet and roast on the lower oven rack at the same time as the lamb.

Yam Purée

Peel yam and roughly cut into cubes. Place in a steamer, cover, and steam until soft. Transfer yam to a food processor. Add butter and paprika. Pulse, adding a little cream at a time, until mixture is smooth. Salt to taste.

To serve, layer yam purée with a pair of lamb chops and fennel. Sprinkle with coarsely grated Parmesan cheese, if desired.