



*"The Essence of Paso Robles"™*

### **Australian Lamb Loin Wrapped in Prosciutto**

- 2 Australian lamb racks, ~12 oz. Each
- 6 very thin slices of prosciutto
- 1 cup Robert Hall Syrah
- 2 tbsp chopped tarragon
- 2 tbsp chopped rosemary
- 2 tbsp chopped sage
- 2 tbsp chopped thyme
- Salt
- Freshly ground black pepper
- 3 tbsp olive oil
- 2 tbsp each Robert Hall Syrah and stock

Preheat oven to 400°. Reduce the Syrah in a small saucepot over medium-high heat down to about 4 tbsp. Remove the bones from the rack and save them for stock or discard; trim and clean the lamb loin by removing as much of the silver skin as possible (this step may be done by your butcher if you wish).

Brush the reduced Syrah on the lamb. Mix the chopped herbs together and lay them out on a plate. Lay 3 slices of prosciutto overlapping the same width as the lamb; repeat with the remaining three slices. Season the lamb with salt and pepper. Roll the entire loin in the herbs and place it on the lower end of the prosciutto. Tightly roll the prosciutto around the lamb.

Heat the olive oil in a sauté pan over medium-high heat. Place the wrapped lamb in the pan and sear on all sides. Finish cooking the lamb in the oven until it is about medium (7-10 min.). Remove the lamb from the oven and the pan. Let the lamb rest slightly. While the lamb is resting, deglaze the pan with 2 tbsp each of Syrah and stock. Reduce the mixture by half and serve over sliced lamb.

Excellent accompaniments to the lamb are Yukon gold mashed potatoes, roasted root vegetables, and don't forget Robert Hall Syrah. Enjoy!