**Roasted Lamb Noisette,**

**Warmed tomato and red ale jus**

*Serves 4 - 6*

*Noisette of Lamb in this red ale jus is one of our family favourites, loin of lamb which is wrapped in a thin layer of fat and sliced into medallions, with a drizzle of lovely ale jus. You could wrap the loin of lamb in some bacon or pancetta too for extra flavour. I use Dunbrody Red Ale from our Craft Brewery here on the grounds of Dunbrody to make the jus, it works really well with the lamb, but red wine jus works well too!*

900g (2 lb) racks of lamb

4 rosemary sprigs, chopped

2 thyme sprigs, chopped

4 garlic cloves, crushed

1 lemon zest

2 tbsp olive oil

salt and freshly ground pepper

6 -12 piccolo cherry tomato

450g (1 lb) baby potatoes

100g ( 70 + 30) (4 oz) butter

1 tbsp Grated Parmesan

100 ml (3 ½ fl oz) Red ale

200 ml (7 fl oz) chicken or lamb stock

Bunch arugula, washed

Debone and trim the lamb racks, retaining a thin layer of firm white fat around the eye meat. Secure the rack with kitchen twine and divide into noisettes or portions. Place in a bowl with 3 chopped sprigs rosemary, thyme, garlic, lemon zest and a drizzle of olive oil.

Then, bring a small pan of water to the boil and prepare a bowl of ice water too. Plunge the tomatoes for 20 seconds into the boiling water until they begin to peel off then transfer immediately into the ice water bowl. Peel the cherry tomatoes and keep aside.

Preheat the oven to 200˚C/400F/Gas Mark 6.

Place the potatoes into a saucepan of lightly salted water. Bring to the boil and simmer for 18–20 minutes until softened. Drain the potatoes, then transfer on a baking tray, crush the potatoes with a potato masher.

Melt 70g of butter with the rosemary in a small pan and drizzle over the crushed potatoes. Pop into the oven for 10–15 minutes until slightly crisp on top.

In the meantime, heat an ovenproof frying pan and caramelise the lamb on all sides, about 5 minutes. Season well with salt and pepper. Transfer the pan with the lamb to the preheated oven and roast for about 10 minutes or until cooked pink in the center.

Remove the lamb noisettes from the pan onto a board and cover with foil to rest.

Meanwhile, drain excess fat from the lamb’s frying pan. Over a medium heat, add the red ale and reduce by two thirds. Add stock and rosemary and reduce until it coats the back of a spoon. Strain through a sieve. Add 30g of butter and the tomatoes and swirl the butter into the sauce until glossy and warm.

Serve the noisettes of lamb with a drizzle of jus and a warm tomato and the potato.