

Oven Roasted Leg of Lamb with Pipérade Nicoise

Serves 8

Recipe by Chef Taki Laliotitis



For the Lamb:

1 boneless leg of lamb (4 - 5 lbs.)
1 cup white wine
3 cloves garlic
2 Tbsp. fresh rosemary, chopped
2 Tbsp. olive oil

For the Pipérade:

2 pounds, red and yellow peppers
¼ cup oil
16 ounces crushed tomatoes
1 medium onion, thinly sliced
1 bunch fresh basil
½ cup nicoise olives, chopped
Kosher salt
Freshly ground black pepper

Preheat oven to 450°.

Place lamb in a large container. Add wine, garlic, rosemary and oil to blender and blend until liquefied. Rub marinade over lamb and allow meat to come to room temperature for 2 hours.

Meanwhile, toss peppers with enough oil to lightly coat. Place onto baking sheet and roast in oven for about 15 - 20 minutes. Remove from oven and place peppers into a large mixing bowl and cover with plastic wrap. This will help steam the peppers and aid in the removal of the skin. When peppers have cooled enough to handle, remove skin, core and using the liquid in the bowl, rinse the seeds out. Cut peppers into small strips.

Place a sauté pan over medium heat. Add remainder of oil and then the onions. Cook onions until translucent, approximately 8 - 10 minutes. Reduce heat, add peppers and tomatoes. Sprinkle with salt and simmer over low heat for approximately 30 - 40 minutes. Remove from heat and reserve at room temperature.

Pat leg of lamb dry with a paper towel. Season generously with salt and pepper and place into roasting rack. Insert thermometer at the thickest part of the roast. Place lamb in oven for 20 minutes and then reduce heat to 325°. Position the roast so the temperature can be seen without having to open the oven door. Baste meat with the juices every 20 minutes and remove when internal temperature reaches 130°. Allow the lamb to rest for 10 minutes.

Finish pipérade by tossing in a handful of freshly torn basil leaves and olive pieces. Pour onto serving platter and arrange sliced lamb on top.