



HOLLICK
COONAWARRA

LIMESTONE COAST LAMB RUMP WITH GRILLED SUMMER VEGETABLES

Ingredients:

Lamb rump. Allow 200g of lamb per person.
Kipfler Potatoes
Asparagus, woody stem snapped off
Cherry Tomatoes, left whole
Red & Yellow Capsicum, cut into thick strips
Zucchini, sliced into thick ribbons
Eggplant, sliced into discs
Garlic
Rosemary
Salt & Pepper
Olive Oil
Hollick Coonawarra Cabernet Sauvignon
Chicken stock & Gravy powder/granules

Method:

Lamb:

Massage trimmed lamb rump with olive oil, fresh rosemary, salt and pepper.
Cook over medium heat on the barbeque until cooked to your liking. Allow to rest in a warm place while grilling a selection of seasonal vegetables.

Potatoes:

Cut clean Kipfler potatoes into bite sized pieces, place into a pan of cold salted water and bring to the boil. Drain into a colander and allow to dry. Mix with olive oil, sea salt and fresh rosemary, roast at 180°C until they start to brown. Add whole cloves of garlic with the skins still on and roast for another 10-15 minutes.

Grilled Seasonal Vegetables:

Keep each vegetable separate and rub with olive oil & sea salt, grill over medium heat until just soft.



Sauce:

Gently bring 2 glasses of Hollick Coonawarra Cabernet Sauvignon to a simmer and reduce until half the wine has evaporated. Add chicken stock and the juices from the resting lamb rump and return to the boil. Thicken slightly with your preferred gravy powder or granules.

To serve:

Slice the lamb and place on a warm platter with the grilled vegetables and potatoes roasted with garlic and rosemary.

*Enjoy with a glass or two of
Hollick Coonawarra Cabernet Sauvignon.*

