

## **Roasted lamb rump with marinated artichokes, yellow peppers and salsa verde**

We use salt marsh lamb for the recipe, which has a wonderful, sweet-fragrant flesh and good fat marbling. Ask your butcher to try and source this for you.

The piquant salsa is a lovely, sharp foil to the rich lamb and you can vary the herbs as you wish. We use delicious smoked anchovies for the salsa in the restaurant but regular salted anchovies would work as well.

The artichokes and peppers work well together but could be substituted for courgettes, grilled red onions and some sautéed new potatoes.

Serves 4 as a tapa

2 x 100g lamb rumps trimmed and ready to cook  
4 baby violet artichokes trimmed and ready to cook  
1 large yellow pepper  
1 clove of garlic  
200ml white wine  
200ml white wine vinegar  
1 lemon cut in half

200ml reduced hot lamb stock (optional)  
Olive oil for cooking

200ml extra virgin olive oil  
20g miniature capers  
10g smoked or salted anchovies  
60g mixed picked herbs-parsley, basil, mint, tarragon etc  
1 shallot, finely chopped  
Sea salt and pepper

Heat an oven to 200°C

Heat a frying pan over a medium heat and then place the pepper in to blacken the skin on all sides. Remove the pepper from the pan and steam in a bowl wrapped in cling film for ten minutes or so. When ready peel the pepper and remove the seeds and stalk. Cut into strips and reserve.

Place the artichokes in a saucepan and cover with the wine and vinegar and then top up with water and add the lemon. Season with salt and pepper and cook over a medium heat until tender. Remove from the heat and let the artichokes cool down in the liquor. After cooling remove the artichokes from the liquor and cut each piece into four lengthwise. Reserve some of the liquor for reheating.

Heat an ovenproof pan over a medium heat and add a lug of olive oil. Season the rumps with salt and pepper and then seal in the hot pan until browned on all sides. Place the rumps in the oven and cook until medium rare. Take from the oven and rest in a warm spot for a few minutes.

Place all the ingredients for the salsa in a blender and blend until roughly pureed. Season to taste and pour into a service bowl.

Warm through the peppers and artichokes in a little of the artichoke cooking liquor and season well. Divide between two service plates and then spoon over some lamb stock if using. Slice the lamb rumps into 3 pieces and place on top of the peppers/artichokes mix. Spoon over some salsa verde and serve.