

Roasted Chump of Lamb with Rustic Ratatouille

Ingredients

For the lamb

- 25ml olive oil
- 25gm butter
- 2 chumps of lamb, all fat removed
- Salt and freshly ground pepper

For the Ratatouille

- 1 red onion, cut into wedges
- 1 large aubergine, cut into chunks
- 1 yellow pepper, cut into chunks
- 1 red pepper, cut into chunks
- 2 courgettes, cut into chunks

- 1 small fennel bulb, cut into chunks
- 1 garlic clove, roughly chopped
- 150ml olive oil
- Salt and freshly ground black pepper
- 225gm cherry tomatoes
- 1tbsp roughly chopped fresh basil



Method

1. Preheat the oven to 220°C/200°C Fan/Gas 7.
2. For the ratatouille, place all of the vegetables, except the tomatoes and basil, into a bowl and toss together with the olive oil. Season with salt and freshly ground black pepper and place onto a clean roasting tray. Transfer to the oven and roast for 10-12 minutes, until just beginning to turn golden brown.
3. Meanwhile, for the lamb, heat a frying pan until hot, then add the oil and butter and allow the butter to foam.
4. Add the lamb and fry for 4-5 minutes, turning occasionally, until golden-brown all over.
5. Transfer the lamb onto a wire rack in a roasting tin. Season well with salt and freshly ground black pepper and place into the oven to roast for 15-20 minutes for pink lamb, or for up to 30 minutes if you prefer your lamb medium to well done.
6. Add the tomatoes and basil, stir well, and return the ratatouille to the oven to cook for a further 20 minutes, or until the vegetables are just tender. Season, to taste, with salt and freshly ground black pepper and serve either hot or cold.
7. Remove the lamb from the oven and keep warm for five minutes to allow the meat to rest before serving.
8. To serve, spoon some ratatouille into the centre of each plate. Carve the lamb into thick slices and arrange across the ratatouille and serve.

Notes

You can add mashed potatoes if you like – you will not need a lot – try 2 medium size potatoes per person, and one over. This can be done as action 6 a).

1. Peel and cut the potatoes into chunks and boil in a pan for circa 10 minutes.
2. Add 75g of butter and at least 50ml of cream per person and mash to a smooth consistency.