

Rump of lamb with onion, garlic and potato rösti

Ingredients

For the rump of lamb

- dash olive oil
- 300g/10½oz lamb rump
- 1 garlic clove
- 1 small bunch thyme
- 50ml/2fl oz Madeira
- 50g/1¾oz butter

For the onion, garlic and potato rösti

- 1 brown onion, grated
- 1 large potato, peeled and grated
- 2 garlic cloves, grated
- 1 free-range egg
- 1 tbsp plain flour
- 2 tbsp olive oil

For the braised peas

- 50g/1¾oz butter
- 6 spring onions, roughly chopped
- 1 garlic clove, thinly sliced
- 100g/3½oz frozen peas
- 300ml/10fl oz chicken stock
- 2 tbsp roughly chopped fresh mint

For the herb crème fraîche

- 200g/7oz crème fraîche
- 1 tsp roughly chopped fresh parsley
- 1 tsp roughly chopped fresh dill



Method

1. For the rump of lamb, preheat the oven to 220C/200C Fan/Gas 7. Heat an ovenproof pan over a medium heat, add the oil to the pan and fry the lamb until browned all over. Transfer to the oven and cook for 10–15 minutes.
2. When the lamb is done, remove the pan from the oven and rest the lamb on a warm plate. Add the garlic and thyme to the hot pan and deglaze with the Madeira. Finally add the butter. Pour the Madeira glaze over the lamb rump and leave to rest until ready to serve.
3. To make the onion, garlic and potato rösti, put the grated onion and potatoes into a clean tea towel and squeeze out any excess water. Tip the mixture into a bowl with the garlic, egg and flour. Mix together.
4. Heat the olive oil in a frying pan and add half of the rösti mixture. Cook on each side for 2–3 minutes, then transfer to a plate lined with kitchen paper and keep warm. Repeat with the rest of the rösti mixture.
5. To make the braised peas, heat a pan over a medium heat and add the butter. Cook the spring onion, garlic and peas for 1–2 minutes, then add the stock and cook for another 3–4 minutes. Stir in the chopped mint to finish.
6. To make the herb crème fraîche, mix all the ingredients together and set aside until ready to serve.
7. To serve, place a rösti onto each serving plate. Carve the lamb and arrange slices on top of the rösti. Spoon the peas around and garnish with the herb crème fraîche.

Notes

This roast lamb comes with rösti, herb crème fraîche and braised peas to make a delicious alternative roast dinner for two.