

Herb-Mustard Crusted Roast Lamb

- 1 boneless leg of lamb, fat trimmed to ¼", butterflied, tied
- 4 to 6 garlic cloves, medium, chopped finely
- 1 tbsp fine sea salt
- 2 tbsp each chopped fresh parsley, sage, rosemary, thyme - yes really! ;) set aside 2 tbsp mixed chopped herbs for garnish
- 1 tsp black pepper
- 1 cup breadcrumbs
- 2 tbsp Dijon mustard
- 2 tbsp parmesan, grated finely

- 1 to 2 cups dry red wine or beef broth
- 1 to 2 tbsp Dijon mustard
- ¼ to ½ cup crème fraîche (or cream)



1. Bring lamb to room temperature (1-hour minimum)
2. Preheat oven to 350°F.
3. Pat lamb dry and score fat by making shallow cuts all over with tip of a sharp small knife.
4. Set aside a few tablespoons of the herbs to use as a garnish. Pound garlic to a paste with sea salt using a mortar and pestle (or chop with a chefs' knife) and combine with chopped herbs and pepper, breadcrumbs, parmesan, mustard.
5. Put lamb in a lightly oiled roasting pan, then rub paste all over lamb.
6. Roast lamb in middle of oven until an instant-read thermometer inserted 2 inches into thickest part of meat registers 130°F, 1½ to 1¾ hours. (estimate 20 minutes cooking per pound) Transfer to a cutting board and let stand 15 minutes (internal temperature will rise to about 140°F for medium-rare).
7. Add wine to pan and deglaze by simmering over medium heat, stirring and scraping up brown bits, 1 minute. Add Dijon mustard and combine. Add creme fraîche.
8. Taste for seasoning, add salt and pepper as needed and serve with lamb.