

# Roasted Rack of Lamb with Basil Goat Cheese Sauce

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## Ingredients:

### Rack of Lamb

|        |                                 |       |                          |
|--------|---------------------------------|-------|--------------------------|
| 2 ea   | Frenched Rack of Lamb (2-3 lbs) | ¼ cup | Olive Oil                |
| 4 ea   | Garlic Cloves, minced or grated | ¼ cup | Oregano, fresh           |
| 1 tbsp | Cumin Seeds                     | 1 ea  | Zest of Lemon            |
| 1 tsp  | Crushed Red Pepper Flakes       | 1 lb  | Carrots, halved if large |
|        | Kosher Salt & Pepper to Taste   |       |                          |

### Honey Goat Cheese Sauce

|        |  |       |                      |
|--------|--|-------|----------------------|
| 6 oz   | Creamy Goat Cheese, at room temperature                  |       |                      |
| ¼ cup  | Crème Fraîche or Plain Greek Yogurt, at room temperature |       |                      |
| 2 tbsp | Honey  | ¼ cup | Fresh Basil or Mint  |
| 1 ea   | Zest of Lemon  |       | Kosher Salt & Pepper |

## Directions:

### Rack of Lamb

- On a large, rimmed baking sheet, season the racks generously with salt and pepper. In a food processor, combine the olive oil, garlic, oregano, cumin seeds, lemon zest, and crushed red pepper flakes. Pulse until combined. Rub the mixture evenly over both racks. Arrange the carrots around the lamb. Let stand at room temperature for 30 minutes to 1 hour or cover and place in the fridge overnight.
- Preheat the oven to 425 degrees F. Roast the lamb for 15 minutes, then flip and roast another 10 minutes for medium-rare. Remove and let stand 10 minutes before slicing.

### Sauce

- Meanwhile, make the sauce. In a blender, combine the goat cheese, crème fraîche, honey, and basil until smooth. Stir in the lemons zest and season to taste with salt and pepper.

Slice the lamb in between the bones and serve with the goat cheese sauce.



## Blackberry Upside-Down Cake

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### Ingredients:

|           |                                     |           |        |
|-----------|-------------------------------------|-----------|--------|
| 1/3 cup   | Brown Sugar                         | 2 tbsp    | Butter |
| 1 1/2 cup | Blackberries                        | 3/4 cup   | Sugar  |
| 2 ea      | Eggs, separated into whites & yolks | 1/2 cup   | Butter |
| 1 tsp     | Vanilla Extract                     | 1 1/2 cup | Flour  |
| 2 tsp     | Baking Powder                       | 1/2 tsp   | Salt   |
| 1/2 cup   | Milk                                |           |        |

### Directions:

- Preheat oven to 350. To make the topping heat the brown sugar and 2 tbsp of butter in a small saucepan. Cook until the butter melts and sugar dissolves. Spray a 9" cake pan with cooking spray, and then pour the sugar and butter mixture into the pan to coat the bottom.
- Add the blackberries in a single layer on top of the sugar and butter mixture.
- Separate the egg whites and yolks. Beat the egg whites at high speed until stiff peaks form. Pour the egg whites out and set aside for later. Then cream the sugar and 1/2 c. butter until well blended. Add the egg yolks and beat well, and then mix in the vanilla.
- Combine the flour with the baking powder and salt and mix. Add the flour alternately to the batter with the milk. Fold the egg whites into the batter.
- Pour into the cake pan and spread evenly. The batter will be very thick, much thicker than a regular cake batter.
- Bake for 55-60 minutes until the center is cooked.
- Cool the cake in the pan for 15 minutes, then flip the cake upside down onto a serving platter, but leave the cake pan on top of the cake for another 5-10 minutes to let the blackberries soak in.

