

Pan Seared Lamb Loin with Sunflower Seed Tabbouleh and Sumac Aioli paired with Davis Estates Calistoga Cabernet Sauvignon

INGREDIENTS:

Pan Seared Lamb Loin

extra-virgin olive oil
2 boneless lamb loins
As needed Salt and Black Pepper
As needed garlic powder

Sumac Aioli

1 teaspoon ground sumac
1 small garlic clove, minced
1 cup prepared mayonnaise
1 teaspoon lemon juice
Salt and pepper

SERVES: 4-6

Sunflower Seed Tabbouleh

1 cup toasted sunflower seeds
1 cup English cucumber, peeled and small dice
1 cup Roma tomatoes, small dice
1/3 cup red onion, small dice
1 teaspoon minced garlic
3 tablespoons chopped parsley
3 tablespoons chopped mint
1 tablespoon lemon juice
Salt and Black Pepper to taste

METHOD:

Pan Seared Lamb Loin

- Preheat the oven to 350°F.
- Season the lamb with salt, pepper and garlic powder.
- In a 12-inch skillet (preferably cast-iron), heat the remaining 1 tablespoon of olive oil until shimmering. Add the lamb loins and cook over moderate heat, turning, until browned all over.
- Transfer the skillet to the oven and roast the loins for 5 to 7 minutes, until an instant-read thermometer inserted in the thickest part registers 125°. Transfer the loins to a carving board to rest for 10 minutes.

Sunflower Seed Tabbouleh

- Combine all ingredients in a small bowl and mix well.

Sumac Aioli

- Combine all ingredients in a small bowl. Refrigerate for at least 1 hour before serving. Also great with grilled vegetables.

To Finish

On a plate, spread a generous amount of Sumac Aioli. Place the Pan Seared Lamb Loin on top. Garnish with a spoonful of Sunflower Seed Tabbouleh. Serve immediately with a glass of Calistoga Cabernet Sauvignon.

