

# Slow Roasted Lamb Loin, Ratatouille paired with Davis Estates Calistoga Cabernet Sauvignon

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## INGREDIENT

### Lamb

2 lb of lamb loin  
olive oil  
5 sprigs fresh rosemary  
salt and pepper

### Ratatouille

3 tablespoons olive oil  
3 large tomatoes, peeled, seeded, diced  
1 onion, cut into 1" chunks

## SERVES: 4

2 teaspoons minced garlic  
1 cup diced eggplant (skin on)  
½ teaspoon fresh thyme leaves  
½ cup fresh basil, thinly sliced  
1¼ cups diced red bell pepper  
1¼ cups diced yellow bell pepper  
1 cup diced zucchini  
1 cup diced yellow squash  
2 tablespoons tomato paste  
2 bay leaves  
2 tablespoons lemon juice  
salt and freshly ground black pepper

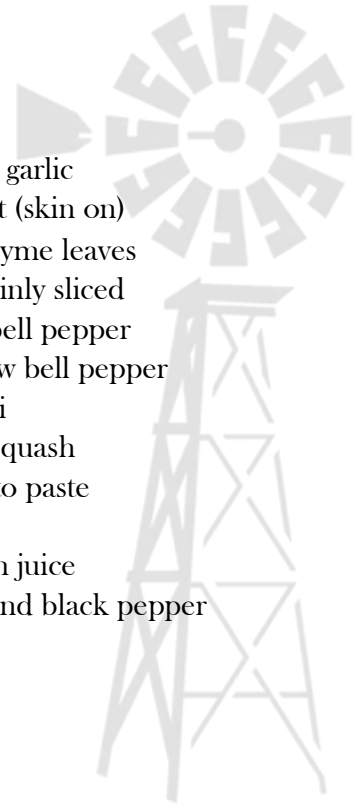
## METHOD:

### Lamb

- Preheat oven to 300°F
- Pat lamb dry with paper towels. Season with salt and pepper.
- Heat a frying pan over medium heat and add olive oil.
- Sear lamb for 2 minutes per side until browned.
- Transfer the lamb to a clean roasting pan.
- Lay rosemary sprigs in the pan and place the lamb on top.
- Drizzle with olive oil.
- Roast for 10-15 minutes, or until internal temperature reaches 125°F for medium-rare.
- Cover loosely with aluminum foil and let rest for 10 minutes before slicing.

### Ratatouille

- Preheat oven to 350°F.
- Rinse the tomatoes.
- Start a large saucepan of water boiling on the stove.
- Prepare a large bowl with ice water. Set aside.
- Using a paring knife, remove the stem/core from the tomatoes - OR - cut an "x" on the bottom of the tomato.
- Add the tomatoes to a pot of boiling water and boil them until you see the skins start to come off (could be ~20 seconds for small tomatoes or ~1-2 minutes for larger tomatoes).
- Use a slotted spoon and remove the tomatoes and place them in the ice water.



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- Working with the tomatoes one at a time, remove any skin that hasn't already slipped off.
- Once they are peeled you can slice the tomatoes in half to remove all the seeds, then dice and use 1 ¼ cups.
- Individually sauté each vegetable (onion, garlic, eggplant, bell peppers, zucchini, and yellow squash) in olive oil until they begin to soften.
- Combine all cooked vegetables in a baking dish.
- Stir in the tomato paste, thyme and bay leaves.
- Cover the dish with parchment paper and bake for 20-30 minutes or until veggies are tender but still hold their shape.
- Remove bay leaves, stir in basil and lemon juice, salt, and pepper. Mix gently.

### **To Finish:**

On a warm plate, spoon a portion of ratatouille in the center. Slice the rested lamb loin and place it next to or on top of the ratatouille. Drizzle with olive oil or pan juices if desired.