

# ROAST LAMB, CHEVIN YOGHURT, GREMOLATA AND PINE NUTS

WITH SPIER SEAWARD CABERNET SAUVIGNON



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES  
TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.



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SERVES 4

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## INGREDIENTS

The beautifully integrated Seaward Cabernet Sauvignon offers notes of berries and cedar spice. The red complements, rather than overwhelms, a weekend lunch favourite of ours: the boneless leg of lamb. This delicious dish is quick and simple to prepare – enjoyed warm or at room temperature. Serve with the addition of your favourite salad or starches (like couscous) or roasted vegetables.

Tip: Make the gremolata and yoghurt mixture before you grill your meat.

- 1kg boneless leg of lamb, butterflied
- 30ml extra virgin olive oil, plus extra for serving
- 1 teaspoon dried oregano
- salt and pepper, to taste
- 1 cup double cream plain yoghurt
- 100g plain chevin log (goats cheese)
- 1 bunch Italian parsley
- rind of 2 lemons, finely grated
- 1 clove garlic, finely grated or very finely chopped
- 2-3 tablespoons pine nuts, lightly toasted

## METHOD

Preheat your oven on grill mode and place the oven rack in the top third of the oven (you can also grill the lamb over hot coals if you prefer). Line a roasting tray with foil and place the lamb on it. Drizzle with oil and season with salt and pepper on both sides. Grill for 12 minutes, then turn over and grill for another 12.

Remove from the oven, cover with foil and leave to rest for at least 10 minutes (you can also leave it to cool to room temperature if you prefer).

For the chevin yoghurt: in a blender or food processor, add the yoghurt and chevin and season lightly with salt and pepper. Blend until smooth, transfer to a serving bowl and refrigerate (covered) until ready to serve.

For the gremolata: chop the parsley as finely as possible, then mix with the lemon rind and grated garlic. Cover and refrigerate until ready to serve (can be made up to a day ahead).

To serve: Slice the grilled lamb finely, then serve on a “bed” of creamy chevin yoghurt, topped with gremolata and pine nuts.



*Spier Seaward wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at [shop.spier.co.za](http://shop.spier.co.za)*

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