

Paired with Beronia Rioja Reserva

Paired with Roast lamb rump skewer, braised grape, aioli

Makes 18

Ingredients

500g lamb rump

For the braised grapes

200g x Waitrose Vittoria seedless grapes

2 x garlic cloves

100ml dry sherry

Splash sherry vinegar

For the aioli

8 x garlic cloves

Drizzle extra virgin olive oil

Veg oil x 250ml

2 x egg yolk

1 x tsp Dijon mustard

Splash white wine vinegar

(alternatively 300ml x mayonnaise)



Method

Pre-heat the oven to 180*. For the mayonnaise, wrap the garlic cloves in a foil package with a drizzle of oil, salt and pepper. Bake in the oven until golden (check on them, but should be approx 30 minutes). Remove and work to a paste in a pestle and mortar. Mix this paste with the eggs, mustard, vinegar. Whisk oil into this slowly until thick. Alternatively mix your garlic with shop bought mayo and work through a sieve.

Heat oil in a pan until very hot. Season the lamb well and fry until it colours, especially the fat. Transfer the lamb to an oven proof dish and roast for an additional 8 minutes.

Rest the lamb and transfer the grapes to a dish with the garlic cloves (crushed), the sherry and the vinegar. Braise the grapes for 10 minutes until soft but not falling apart.

To prepare, place a grape and a slice of lamb on each skewer, and put a dollop or drizzle of aioli on each piece.

