



# HAUTE CABRIÈRE

FRANSCHOEK

## Lamb rib with Coriander & Apricot dressing & Corn

Serves 4 as a main, or 8-12 as a tapas | Pair with **Haute Cabrière Pinot Noir Réserve**



### INGREDIENTS

2 kgs lamb rib, on the bone  
Salt & pepper to taste  
30 ml whole, dry coriander, cracked  
Fine coriander, to taste  
30 ml apricot jam  
30 ml sherry vinegar  
4 corn on the cob  
50 g butter  
500 g baby potatoes, if serving as a main

Image | Far right dish.

### METHOD

**For the lamb rib** | Preheat an oven to 160°C. Season the rib with salt, pepper and cracked coriander on both sides. Add to a roasting dish and cook for around 2.5 hours, until crispy on the outside. Set the lamb aside and keep the fatty roasting liquid in the dish.

While the liquid is still warm, to make into a dressing, add the sherry vinegar and apricot jam and stir until well-combined. Fine coriander can be added to taste. Transfer to a small pot, the dressing may set, reheat before serving if required.

Once the rib has cooled a bit, cut into portions, each portion should have a bone in. Keep warm or add to a roasting dish, brush with set aside dressing and reheat when about to serve.

**For the corn** | Clean & then boil in salted water until cooked. Cut the kernels from the cob, add to a pot, and add some butter and salt to taste.

**Optional | For the potatoes** | Boil the potatoes until cooked.

**To plate** | Spoon corn onto each plate, add a couple ribs, add some more dressing on top and finally add the baby potatoes if serving as a main.