**Show Name:** Emeril’s Florida  
**Episode Name:** “Big Night Out”  
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**Roasted Rack of Lamb with Sauce Romesco**

Recipe Courtesy of Executive Chef David Hackett/Palme D’or Restaurant/The Biltmore Hotel/Coral Gables, Florida

***Ingredients:* Sauce Romesco**

½ cup Sliced blanched almonds  
¼ cup Hazelnuts  
8 Garlic Cloves  
2 Slices stale bread (brioche)  
2 Vine ripe medium size tomatoes  
2 Large roasted red peppers  
2 Piquillo Peppers  
1 cup Extra Virgin Olive Oil  
½ cup Red Wine or Sherry Wine Vinegar  
¼ tsp red pepper flakes  
Kosher salt to taste  
Black pepper to taste

***Method:* Sauce Romesco**

Roast garlic by placing the cloves on a baking sheet and drizzle a bit of olive oil on top. Roast in an oven (or toaster oven) for 20 minutes at 300 degrees or until garlic on inside is roasted and soft.

Toast almonds and hazelnuts in frying pan. Remove and set aside.

Pour a few tablespoons of virgin olive oil into frying pan and quickly fry bread until both sides are browned. Remove from pan and allow to cool on a plate or paper towel.

Cut tomatoes into quarters and sauté in same pan, adding oil if needed. Saute for 4-5 minutes. Remove pan from heat.

Once bread is cooled, add to processor with both nuts. Add sautéed tomatoes and process. Add the roasted garlic into the processer along with roasted red peppers and Piquillo peppers. Process on high for 2-3 minutes. Add vinegar and pepper flakes.

While processor is running, slowly drizzle in the oil and vinegar. Add kosher salt and black pepper to taste.

***Ingredients:* Cous Cous**

1 cup Cous Cous  
1 ¼ cups Chicken stock (Enough to cover)  
Saffron (1 Pinch)  
Salt and pepper to taste

***Method:* Cous Cous**

Boil chicken stock, add saffron, salt and pepper to taste. Pour hot stock over cous cous, cover and let stand for 10 min. prior to serving

***Ingredients:* Zucchini**1 Large Zucchini  
1 Garlic clove  
Salt and pepper to taste

***Method:* Zucchini**Cut zucchini into small ½ inch cubes, sauté zucchini with one chopped garlic clove, salt and pepper to taste

***Ingredients:* Rack of Lamb**

2 Domestic Lamb Racks (3 Bones each)  
1 oz Finely Chopped Thyme  
1 oz Crushed Whole Fennel Seeds  
1 cup Olive Oil

Garbanzo Beans, cooked. (To garnish)

***Method:* Rack of Lamb**

Preheat oven to 450 Degrees.

Clean and “French” the Domestic Lamb Rack and set aside.

Make the Marinade: add the chopped thyme, chopped fennel seeds and olive oil together and mix well and set aside until ready to sear.

Heat 2 tablespoons olive oil in a large heavy oven proof skillet over high heat. Sear rack of lamb for 1 to 2 minutes on all sides. Set aside for a few minutes, and cover the ends of the bones with foil to prevent charring.

Arrange the rack bone side down in the skillet. Roast the lamb in preheated oven for 12 to 18 minutes, depending on the degree of doneness you want. With a meat thermometer, take a reading in the center of the meat after 10 to 12 minutes and remove the meat, or let it cook longer, to your taste. Let it rest for 5 to 7 minutes, loosely covered, before carving between the ribs.

***Plating/Assembly:***

Carve each rack between the bone into 3 pieces and arrange vertically with sauce underneath. Stack zucchini between lamb with cous cous on the side.

**Yield**: Serves 2