

INGREDIENTS:

2 French-trimmed lamb racks of six to eight chops each

8 peeled garlic cloves

4 tablespoons olive oil

2 heaped tablespoons each fresh chopped oregano and rosemary

1 teaspoon salt

20 grindings black pepper

For the potatoes:

1 kilo waxy potatoes

2 tablespoons olive oil

Juice of two lemons

1 heaped teaspoon dried oregano

Sea salt

Freshly-ground black pepper.

TIME: 1.5 Hours**SERVING:** 6-8 people

For the lamb: place the garlic, oil, herbs, salt and pepper in the small bowl of a food processor and whizz to a paste. Prick the lamb all over with a fork then rub on both sides with the mix. Place in a large plastic bag and refrigerate for at least two hours or preferably overnight. Heat the oven to 200C gas mark 6. Place the lamb on a wire rack set over a roasting pan and roast for 25 minutes. For the potatoes: peel the potatoes and halve lengthways and place in an oven-proof dish. Add the lemon juice and olive oil and enough boiling water to almost cover the potatoes. Sprinkle with the oregano and season well. Cover with foil and cook with the lamb.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: