

# Lamb with pistachio herb crust gets the wow factor

Forget Michelin-starred restaurants and the latest, hottest street-food pop-up. If you like food, dinner at home with singer Jessie Ware and her mum Lennie might just be the most covetable invite going.

The mother-daughter duo launched their wildly successful podcast, *Table Manners*, back in 2017. They swiftly combined their inherent nosiness, brilliant garrulousness and spectacular appetite for food and feeding people with roping in Jessie's suitably famous friends, including Sam Smith, Annie Mac and Loyle Carner.

Three years on, those

unlikely to get corralled into Lennie's kitchen to be battered with chat, enthusiasm and platters of grub, can now recreate some of the dishes we've listened to everyone from chef Yotam

Ottolenghi and pop star Carly Rae Jepsen, to London mayor Sadiq Khan, tuck into. The pair haven't even entertained Nigella Lawson.

"For Nigella we talked about the menu for months!" says Lennie.

"We made her this rack of lamb with pistachio and mint crust, along with coco beans and rainbow chard. For pudding we did a blackberry custard tart - which was divine."



## INGREDIENTS (SERVES 4)

2 racks of lamb, French trimmed (fat removed and bones cleaned - ask your butcher to do this)

1tbsp olive oil

3 garlic cloves, peeled

150g shelled pistachios

30g fresh flat-leaf parsley, leaves only

30g fresh mint, leaves only

Grated zest of 1 lemon

75g crustless bread, a day or two old

2tbsp Dijon mustard

Salt and pepper

## METHOD

1. Preheat the oven to 200°C/180°C fan/gas 6.

2. Season the lamb. Heat a



heavy-based frying pan over a medium-high heat, add the olive oil and brown the lamb for two to three minutes on all sides.

3. Whizz the garlic, pistachios, herbs, lemon zest and bread in a food processor until finely chopped.

4. Spread a tablespoon of

mustard over each rack of lamb and coat in the herb mixture, pressing gently so that it sticks.

5. Roast for 15-20 minutes: 15 minutes will be very pink. Remove from the oven and leave to stand for 10 minutes before carving and serving.

6. If serving with tinned



haricot beans, drain the beans and tip into a pan, adding a crushed garlic clove, a knob of butter, some chopped fresh parsley and half a chicken stock cube. Cook over a very low heat for about 20 minutes.

● *Table Manners: The Cookbook* by Jessie and Lennie Ware, photography by Ola O Smit, is published by Ebury Press, £22.