

ROASTED LEG OF LAMB PROVENÇALE WITH RATATOUILLE

Serves 10-12

For the Lamb:

1 each bone-in leg of lamb (about 9½ pounds)
8 each large cloves garlic, peeled, halved
Kosher salt
Black pepper from a mill
10 grams / 3 tablespoons herbes de Provence
Coarse finishing salt (such as sel gris)
Ratatouille (see following recipe)

Note: For best results, we recommend that this recipe be completed over the course of two days. If desired, this recipe can be completed in one day.

For the Ratatouille:

150 grams / ¾ cup olive oil, separated into three 50 gram / ¼ cup measurements
450 grams / 1 pound red onions, ½" dice (weigh after dicing)
675 grams / 1½ pounds (about 4 each large) yellow bell peppers, ½" dice
23 grams / 2 tablespoons + 2 teaspoons kosher salt, separated into one 20 gram / 2 tablespoon and two 1.5 gram / 1 teaspoon measurements
15 grams / ½ ounce (about 3 each large) cloves garlic, peeled, minced
6 grams / 2 tablespoons herbes de Provence
900 grams / 1 quart tomatoes, peeled, seeded, ½" dice (preferably fresh, but quality canned tomatoes may be substituted)
750 grams / (about 4 each large) zucchini, ½" dice
450 grams / (about 1 each large) eggplant, peeled, ½" dice

Note: For best results, we recommend that this recipe be prepared one or two days prior to serving to allow flavor development. If desired, this recipe can be prepared and served in one day.

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For the Lamb:

Day 1:

1. Remove lamb from packaging and pat dry with paper towels.
2. Use a sharp knife to trim any heavier areas of fat to about ¼" thick.
3. Score fat in a decorative cross hatch pattern, with each line about 1" apart. Take care not to cut into the meat.
4. Use a paring knife to evenly pierce thicker parts of meat 16 times, about 1" deep. Insert one ½ clove of garlic into each incision.
5. Generously season all surfaces of lamb with kosher salt and freshly ground black pepper, then rub with herbes de Provence.
6. Store lamb in refrigerator to allow exterior surfaces to dry.

Day 2:

1. Allow lamb to temper outside of refrigerator for about 1 hour and 30 minutes before roasting.
2. While meat tempers, preheat oven to 400°F and adjust oven rack to center.
3. Once fully tempered, place lamb in oven.
4. After 10 minutes, reduce oven temperature to 325°F and cook until center of the thickest part of meat registers 130-135°F. This will carry over to medium-rare/medium. For the best texture, we do not recommend serving the leg rare.
5. Remove lamb from oven and allow to rest, about 45 minutes, in warm area prior to carving.
6. Recommended carving technique: Grasp the exposed bone and stand leg vertically on a cutting board so that the bone points upward. Start from the outside of the leg and slice lengthwise, parallel to the bone. Evenly slice until reaching the bone. Turn leg and repeat until all meat has been removed from bone. Finish by slicing the sirloin.
7. Arrange slices on a serving platter and sprinkle with finishing salt.
8. Serve with ratatouille.

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For the Ratatouille:

1. Preheat oven to 375°F.
2. Heat a 12" sauce pot or marmite over medium heat.
3. Add 50 grams / ¼ cup olive oil, followed by the onions and peppers, and 20 grams / 2 tablespoons kosher salt to pot. Sweat until soft.
4. Add garlic and herbes de Provence. Continue to sweat until onions are completely soft.
5. Add tomatoes and reduce heat slightly.
6. Bring mixture to a very gentle simmer.
7. While mixture simmers on stovetop, toss diced zucchini with 50 grams / ¼ cup olive oil and 1.5 grams / 1 teaspoon kosher salt.
8. Spread zucchini out on a parchment-lined sheet pan.
9. Toss eggplant with remaining 50 grams / ¼ cup olive oil and 1.5 grams / 1 teaspoon kosher salt.
10. Distribute eggplant on a second parchment-lined sheet pan.
11. Place both pans of vegetables in oven and roast for 20 minutes, or until vegetables are lightly colored and completely tender (especially eggplant). Remove from oven.
12. By the time vegetables have been roasted, the tomato mixture should be thickening.
13. Add roasted vegetables to pot of tomato mixture and gently stir.
14. Continue to cook until the ratatouille is no longer watery.
15. If desired, serve immediately. If not serving immediately, store in a sealed container and refrigerate for one or two days to allow the flavors to blend. Heat before serving.