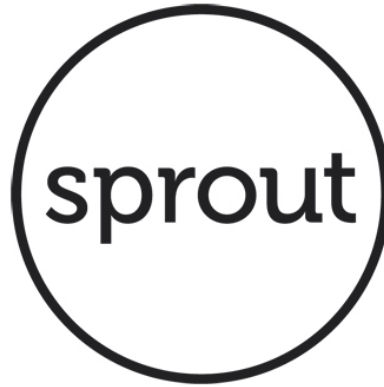


*Hand made wines of true personality.*



## Lamb Backstrap with Pumpkin Puree, Spring Vegetables and Pan Jus

### Ingredients

70g butter  
Flake salt, to taste  
1/2 butternut pumpkin  
Tablespoons olive oil  
3 Lamb backstraps  
2 Teaspoons ground cumin  
2 Teaspoons ground coriander  
1/4 Cup wine  
2 Cups of reduced salt good quality chicken or beef stock  
1 Tablespoon olive oil  
1 Bunch asparagus, trimmed into 3cm pieces  
1/2 Cup blanched podded broad beans  
1/2 Cup thin asparagus  
2 Tablespoons dukkah, to serve

### Method

- 1) Combine 50g butter, salt, cubed pumpkin and 1 tablespoon olive oil in a medium saucepan. Heat slowly, stirring, until butter has melted. Put on a lid and cook gently, stirring occasionally, for 15 minutes or until soft. Transfer to a blender and puree until smooth
- 2) Rub cumin, coriander and salt into the lamb. Heat remaining olive oil and pan fry lamb until cooked to your liking. Remove lamb and rest. Increase heat of pan to high, then add wine and simmer until reduced by two thirds. Add stock and reduce until slightly thickened. Whisk in remaining butter a little at a time. Reserve sauce.
- 3) Serve lamb with pan jus, pumpkin puree, spring veg and dukkah.

### Wine Recommendation

Wyebo Shiraz