



Roasted Leg of Spring Lamb with Farro Tabbouleh and Olema Pinot Noir Sonoma County

The bright red fruit flavors in Olema Pinot Noir provide a lovely balance to the lamb's earthy notes and the deep roasted flavors of the farro tabbouleh in this elegant spring pairing.

Serves 8

Ingredients

4 lb boneless leg of Spring lamb, trimmed of most fat
2 tsp ground coriander
2 tsp ground cumin
1 tsp Greek oregano, dried
1 tsp kosher salt
4 garlic cloves, minced into a paste
4 Tbsp extra virgin olive oil
salt and black pepper to taste

Combine coriander, cumin, Greek oregano and salt together. Rub boned and trimmed leg of lamb with spice mixture and garlic paste. Fold or tie with butcher's twine into a roast and allow to marinate at least four hours, or overnight if possible. Preheat oven to 425°. Season the outside of the lamb leg with salt and pepper. Place the lamb into a roasting pan and roast until a thermometer registers an internal temperature of 135°. Remove the lamb and rest for 15-20 minutes. Slice and serve with Toasted Farro Tabbouleh and 2012 Olema Pinot Noir.



Toasted Farro Tabbouleh

Serves 8

Ingredients

1 lb. farro, toasted (directions below)
3 Tbsp extra virgin olive oil
1 med. yellow onion, diced small
1 bay leaf
4 c. water
2 Roma tomatoes, seeds removed, cut into 1/4" dice
1 cucumber, peeled, seeded, and cut into 1/4" dice
1 small red pepper, 1/4" dice
1 small yellow pepper, 1/4" dice
1 small orange pepper, 1/4" dice
1/2 bunch kale (Tuscan or Curly Leaf), stems removed, finely cut
6 green onions, thinly sliced
1/2 bunch fresh parsley, flat-leaf, finely chopped
1/4 c. fresh mint, roughly chopped
1/4 c. lemon juice, freshly squeezed
1/2 c. extra virgin olive oil
6 oz. Greek feta, crumbled
1/4 c. pine nuts, toasted
salt and black pepper to taste

Place the farro berries on a sheet tray and place into a preheated 450° oven. Toast the farro until it is well browned, stirring often, until it is roughly the color of a brown paper bag. This should take approximately 10-20 minutes; the farro will be smoking and emitting a "*fresh baked bread*" aroma. Remove from the oven and cool. Add 3 Tbsp olive oil to a 4-quart pan and heat over medium-high heat. When the oil is hot, add the onion and sauté until translucent. Add the bay leaf and toasted farro; stir until it is coated with the olive oil. Add the water and bring to a boil, seasoning with salt and pepper. Cover and reduce the heat to a simmer; cook the farro until all of the liquid is absorbed, which should take about 25-30 minutes. Cool to room temperature.

When cooled place the farro into a large bowl. Add the tomatoes, cucumber, peppers, kale, green onions, parsley, mint, lemon juice and extra virgin olive oil. Mix the ingredients well. Gently fold in the crumbled feta. Season to taste with salt and freshly ground black pepper. Top with toasted pine nuts. Serve at room temperature alongside Roasted Leg of Spring Lamb and 2012 Olema Pinot Noir.