

# Almond Encrusted Rack of Lamb

Recipe By Renee Muller



Cooking and Prep:  50  
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Serves:  7

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Paleo

Source: Whisk by Ami

Magazine

## Ingredients (9)

### Main ingredients

- 1.2 to 1.5 pounds rack of lamb (about 7 chops)
- salt, for seasoning
- pepper, for seasoning
- oil for searing
- 1/4 cup **Gefen Honey**, plus more for drizzling

- 1 cup ground almonds
- 1 tablespoon almond flakes *(optional)*
- 1 tablespoon walnut nibs

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### Sommelier Suggests

- [Capcanes La Flor del Flor Samsó](#)
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## Start Cooking

### Prepare the Lamb Chops

Yield: about 7 chops

1. French lamb by removing the fat and flesh from in between the skinny ends of the rib bones. Pat the rack dry with paper towels. Season rack generously with salt and pepper.
2. Heat a large skillet over medium heat and add oil. Sear rack of lamb on both sides, two minutes per side. Remove from skillet and let cool a bit.
3. Preheat oven to 425 degrees Fahrenheit. Combine almonds and walnuts in a shallow dish. Brush lamb with honey, then dredge in nuts, pressing down on all sides to coat well. Place rack of lamb in a roasting pan, bones up. Drizzle crumb side with some more honey.
4. Bake uncovered for 18 to 22 minutes for medium-rare, or 22 to 26 minutes for medium. Remove from oven and tent with a piece of foil. Let meat rest for 10 minutes before carving (meat still needs to finish cooking). Slice into individual chops.

#### Variation:

For a hot twist, try adding some prepared horseradish to the coating.