

langham hotel

Lamb Sauce to go with The Rack of Sussex Lamb

Ingredients:

- 2.5lb Lamb bones
- 1lb of Veal bones

You will need to get the bones from your local butcher. Ask for the lamb bones to be cut small.

- 1 peeled onion
- 1 carrot peeled
- 1 stick of celery
- 1 leek
- 1 table spoon of tomato puree
- 500ml of red wine
- 1 sprig of rosemary
- 2 cloves of garlic
- 4 litres of water

Method:

1. Roast the bones on a roasting tray until golden (30 minutes approx)
2. Remove, drain off oil and then add chopped vegetables
3. Roast for 10 more minutes
4. Remove from the heat and drain off any more oil
5. Put on top of stove, deglaze with red wine to remove any sediment from tray (deglazing is a technique often used to create a base for making sauces. To loosen the sediment on the tray, just add a small amount of liquid to the pan and start stirring).
6. Pour the sauce into saucepan
7. Now add all ingredients into the saucepan
8. Add 4 litres of water
9. Simmer on a low heat for 8 hours
10. Strain
11. Reduce (reduce: keep boiling down till no longer watery or 25% of liquid remains)

N.B The lamb sauce needs to be made the day before the main dish due to the length of time required to create it.