

Leg of Lamb Stuffed with Kale & Wild Mushrooms

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 8 people



WINE PAIRING: TORII MOR 2005 ANDEN VINEYARD
PINOT NOIR

Ingredients:

1 large bunch of kale, thick ribs removed	1½ Tbsp. chopped fresh rosemary
1 Tbsp. unsalted butter	1½ Tbsp. chopped fresh thyme
3 to 4 Tbsp. olive oil	¾ tsp. kosher salt
1½ lbs. assorted wild mushrooms, finely chopped	½ tsp. cracked black pepper
½ cup finely chopped onion	1 cup panko breadcrumbs
2 garlic cloves, minced	1 4- to 5-lb. boneless leg of lamb, butterflied to 2-inch thickness, excess fat and sinew trimmed
1 large egg	salt & pepper to taste
2 Tbsp. heavy cream	

Cook kale in a large pot of boiling salted water until just tender, about 5 min. Drain and squeeze dry. Chop and transfer to a large bowl. Set aside.

Melt butter and 2 Tbsp. olive oil in a large skillet over medium-high heat. Add mushrooms, onion, and garlic and saute until mushrooms are tender, about 8 minutes. Cool. Transfer to bowl with kale. Add egg, cream, rosemary, thyme, salt, pepper, and panko and mix until just combined.

Preheat oven to 425°F. Lay out butterflied lamb, cut side up, on a work surface. Sprinkle with salt and pepper. Spread kale/mushroom mixture evenly over the lamb, pressing to adhere. Starting at narrow end, roll up lamb tightly. Tie roast with kitchen string at 2-inch intervals to hold shape. Rub outside of lamb with remaining oil and sprinkle with salt and pepper.

Place lamb on a rack in roasting pan and roast in preheated oven for 30 minutes. Reduce the oven temperature to 400°F and cook to desired doneness or until instant-read thermometer inserted into thickest part of lamb registers 135°F to 140°F for medium-rare, about 1 hour longer. Remove from oven. Cover with foil and let rest 15 minutes before carving. Remove string and cut into ½-inch-thick slices.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”