

## ROAST LEG OF LAMB WITH BREAD CRUMBS AND PECORINO

by Christopher Lee

*In this delicious Sicilian dish the sharp Pecorino contrasts with the lamb's rich flavor, and the crumbs give it a nice bite. Look for a smaller leg of lamb, perhaps from a local farm. I like to serve the dish with smashed, crisp-edged, garlicky potatoes, or with saffron rice, in a nod to Sicily's Saracen past. Be sure to salt the lamb leg one day ahead and refrigerate it overnight, for flavor. The dish is spectacular with the young and deeply fruity Chianti Classico from Podere Campriano.*

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| 1 lamb leg, bone-in, 5–6 pounds              | 8–10 garlic cloves, peeled, left whole                 |
| 2 tablespoons plus 1 teaspoon sea salt       | 2 dried bay leaves                                     |
| 4 tablespoons extra virgin olive oil         | 3 strips lemon zest, cut with vegetable peeler         |
| 1 teaspoon freshly cracked black peppercorns | 2 cups light, fruity white wine                        |
| 2 tablespoons fresh rosemary, finely chopped | 1 cup bread crumbs, toasted very pale, dried overnight |
| 6 small shallots, peeled, left whole         | 1 cup grated Pecorino Romano                           |

Make shallow cuts into the fat of the lamb leg. Rub leg with 2 tablespoons sea salt. Cover and refrigerate overnight.

Heat oven to 425° F. Rub lamb with 2 tablespoons olive oil and then with remaining teaspoon of sea salt, cracked pepper, and chopped rosemary. Place lamb in a roasting pan with rack. Strew shallots, garlic, bay leaves, and lemon zest around pan. Pour in wine. Place pan on middle rack of oven. Reduce heat to 360° F. Roast for 1¾ to 2 hours, to internal temperature of 140° F. If pan starts to go dry, add ½ cup water or wine to pan. Make a mixture of bread crumbs and Pecorino. Moisten crumbs with remaining 2 tablespoons olive oil.

Remove pan from oven. Raise oven temperature to 400° F. Cover lamb with bread crumb mixture and bake uncovered for about 20 minutes, until crumbs are golden. Break crust a couple of times with a fork if you want perfect bread crumbs.

Remove lamb from oven, cover with a piece of foil, and let rest for 15 minutes. Remove shallots from pan and save for garnish. Discard lemon zest. Skim fat from sauce. Mash garlic into sauce. Add more liquid or olive oil if needed; if sauce wants further reducing, transfer to a saucepan. Take care not to reduce sauce too far. Finish sauce with a splash of white wine for brightness. Slice lamb onto a warm platter, surround with roasted shallots, and top with sauce.

*Serves 4–6*

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Christopher Lee was for many years chef of Chez Panisse restaurant and owner of Eccolo restaurant in Berkeley, California.

NOVEMBER 2022

# ROUGE





## 2019 CROZES-HERMITAGE DOMAINE JEAN-CLAUDE MARSANNE

**O**F ALL THE NORTHERN RHÔNE PRODUCERS we work with today, Domaine Marsanne was the first whose wines Kermit imported, back in the early 1980s. “My first taste of [the domaine’s] wine,” he wrote in the February 1982 newsletter, “was in Burgundy when Aubert de Villaine served the 1977 at lunch in Bouzeron.” After a brief period of importing the family’s Saint Josephs and Crozes-Hermitages, the family prioritized its small production for local clientele and Kermit went on to find other vigneron around the region’s sleepy villages who, in just a decade, helped turn such appellations as Cornas, Côte-Rôtie, Hermitage, and Saint-Joseph into the revered sources of Syrah they are today. Then, a few years ago, Kermit recognized the Marsanne name on a wine list in Paris and, remembering his relationship with the family decades before, ordered a bottle. Providing great pleasure and typicity of its northern Rhône terroir, the bottle was enough to inspire renewed

contact with the current generation of Marsannes, Jean-Claude and his two daughters, who produce not only exquisite Saint-Josephs but also this sublime Crozes-Hermitage from a small, but ideally situated plot of 50-year-old vines that Jean-Claude inherited from his grandmother. Dark, textured, and aromatic, the 2019 boasts beautiful notes of black cherry, stones, and a hint of black olive. This textbook northern Rhône Syrah is perfectly suited to fall roasts and winter stews. —Tom Wolf

**\$44.00 PER BOTTLE**  
**\$475.20 PER CASE**



ABOVE Winemaker Jean-Claude Marsanne. © Gail Skoff

COVER Luca Polga in the Podere Campriano cellar. © Podere Campriano







## 2017 CHIANTI CLASSICO PODERE CAMPRIANO

**W**HEN VISITING PODERE CAMPRIANO, up on the hill overlooking the small Tuscan village of Greve in Chianti, you feel as though you’ve entered your own small, quiet slice of Tuscan paradise.

Your hosts, Elena Lapini, her husband Luca, and son Pietro, could not be more good-humored and generous. If you have time, they will offer you an assortment of their delicious, home-made *salumi* made from local wild pigs—an ideal mid-afternoon or early-evening snack. And, of course, they will pour you a glass or two of their humble, but soulful and pure Chianti Classico, which pairs beautifully not only with the family’s cured meats, but also with all kinds of pastas, ribollita, and Chris Lee’s roast leg of lamb with bread crumbs and Pecorino. From less than two hectares of pampered Sangiovese, this Chianti Classico evokes *frutti di bosco*, scorched earth, and a touch of spice, and offers the ideal introduction to this humble and charismatic family. —Tom Wolf

**\$33.00 PER BOTTLE** **\$356.40 PER CASE**



					
2017 Chianti Classico <i>Podere Campriano</i>	Sangiovese	Vines planted in 1997 Galestro (clay and schist)	Serve <i>slightly cool</i> 58–62° F Decant 1–2 hours	Earth, <i>frutti di bosco</i> , spice Pure, humble, soulful	Drink now through 2025
2019 Crozes-Hermitage <i>Domaine Jean-Claude Marsanne</i>	Syrah	Vines planted in 1967 Granite	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherry, stones, black olive Classic, textured, aromatic	Drink now through 2030

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