

tobie puttock.

second serve

A return to comfort-food cravings sees Tobie's simple lamb dish score points all round.



lamb and vegetables alla griglia

Serves 4

You can grill the vegies a day ahead, then store them separately until you're ready to serve so the flavours remain distinct.

- 4 x 200g lamb rumps, trimmed
- Grated zest and juice of 1 lemon
- 1 large rosemary sprig, leaves picked
- 2 garlic bulbs, halved into 2 rounds, plus 1 finely chopped clove
- 1/4 cup (60ml) olive oil, plus extra to brush
- 1 each eggplant, zucchini and large red capsicum, sliced 5mm thick
- 1 small red onion, cut into thin wedges
- 1 cup basil leaves
- 1/2 cup flat-leaf parsley leaves
- 1 cup rocket leaves
- 3 slices pancetta, grilled until crisp, broken into pieces

Mix lamb in a glass or ceramic bowl with lemon zest, rosemary, garlic bulbs and 2 tablespoons oil. Season, then cover and marinate in the fridge for at least 6 hours, preferably overnight.

One hour before you're ready to cook the lamb, stir in half the lemon juice, then set aside to come to room temperature.

Whisk chopped garlic, remaining oil and lemon juice and some salt and pepper together in a bowl. Set dressing aside.

Preheat a chargrill pan or frypan on medium-high heat. In batches, cook the lamb, turning, for 12-15 minutes until browned all over and medium-rare. Rest lamb, loosely covered, for 10-15 minutes.

Meanwhile, lightly brush the sliced vegetables and onion with extra oil. Grill in separate batches for 1 minute each side or until lightly charred.

Toss the vegetables in a bowl with basil, parsley, rocket, pancetta and dressing. Slice lamb and serve with the salad. **d.**



When we first opened Fifteen in Melbourne, everyone was really into foams and other tricky techniques, so when I first tried to introduce this simple dish of char-grilled lamb and warm Italian vegies, it wasn't exactly the most popular choice. Thankfully, over the past few years here, and even more so in the UK, there's been a real move away from that fussy style of cooking towards good, honest comfort food, so I've revived this little number and I'm happy to say that our customers can't seem to get enough of it.

At the restaurant, I make a beautiful bagna cauda (which literally means 'hot bath') to drizzle over the lamb by gently heating olive oil, butter, finely chopped garlic and anchovy in a pan. Like the rest of the dish, this classic Italian sauce is dead easy, and the flavour is just fantastic. Try it yourself at home; I guarantee it'll soon reappear on your menu, too.

Tobie Puttock is the owner of Fifteen, Melbourne.