

# Roast Lamb With Shallot Confit

By Molly O'Neill

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**Total Time** 2 hours 30  
minutes

**Rating** ★★★★★ (10)

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## INGREDIENTS

**Yield:** 8 servings

15 shallots, minced  
4 tablespoons extra-virgin olive oil  
(plus more for sauteing the lamb)  
⅓ cup aged sherry vinegar  
6 cups lamb or veal stock  
Salt and freshly ground pepper  
12 8-ounce loin lamb chops,  
boned, trimmed and tied into  
noisettes

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## PREPARATION

### Step 1

In a large skillet set over medium heat, saute the shallots in 3 tablespoons of the olive oil for 10 minutes, stirring often. (Do not let them brown.) Add the vinegar and cook until the liquid has evaporated. Add the stock, adjust the heat and simmer until the mixture is thickened and reduced by three-quarters, about 2 hours. Season with salt and pepper.

### Step 2

Preheat the oven to 425 degrees. Season the lamb on both sides with salt and pepper. In 2 large skillets on high heat, saute the lamb in olive oil until it is lightly browned on both sides. Transfer to a baking pan and roast in the oven for 10 to 15 minutes for medium. Remove the pan from the oven, cover and allow to rest for 5 minutes. Reheat the shallot confit if necessary and whisk in 1 tablespoon of olive oil. Slice the lamb and set the slices on a bed of confit.

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## Private Notes

*8 months ago*

Make sure you open your windows. In Step 1 cook the shallot until it softens. Step 2 roast until 160 degrees, took longer than 15 min.

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