

Parmesan-Crusted Rack of Lamb

By Sam Sifton

Time 1 hour 45 minutes

Rating ★ ★ ★ ★ ★ (796)



Sarah Anne Ward for The New York Times. Food stylist: Maggie Ruggiero. Prop stylist: Maeve Sheridan.

Impressive in size, color and flavor, this take on an old Escoffier recipe brings salt-crunchiness to the exterior of sweet, roasted lamb. Served with [Macaroni Milanaise](https://www.nytimes.com/recipes/1016574/macaroni-milanaise.html) (<https://www.nytimes.com/recipes/1016574/macaroni-milanaise.html>), it makes for a show-off, dinner-party meal of little compare. (Tell no one how easy it is to pull off.)

INGREDIENTS

Yield: 4 servings.

- 1 rack of lamb, approximately 1¼ pounds, frenched
- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- ½ cup fresh bread crumbs
- ¼ cup grated Parmesan
- 1 tablespoon chopped flat-leaf parsley.

PREPARATION

Step 1

Preheat oven to 450. Put a large frying pan over high heat until very hot. Rub lamb with 1 tablespoon of the oil, season aggressively with salt and pepper and then sear the meat in the pan until it is golden brown all over, approximately 4 minutes a side. Place on a rimmed baking sheet, and let rest for 20 or 30 minutes, until cool.

Step 2

In a bowl, combine the bread crumbs, cheese and parsley. Rub the cooled-off lamb with the remaining olive oil, then pat the seasoned bread crumbs all over the meat in an even layer.

Step 3

Put the lamb back on the baking sheet, and roast until a thermometer inserted into the thickest part of the meat registers 120 degrees, approximately 20 to 30 minutes. (Tent the lamb with foil if the crust threatens to get too dark at the end.) Remove the lamb from the oven, and allow to stand, covered loosely in foil, for 10 minutes or so. (The internal temperature will rise to 125 degrees, or medium-rare, while the lamb sits.) Carve into chops, and serve on a warmed platter.