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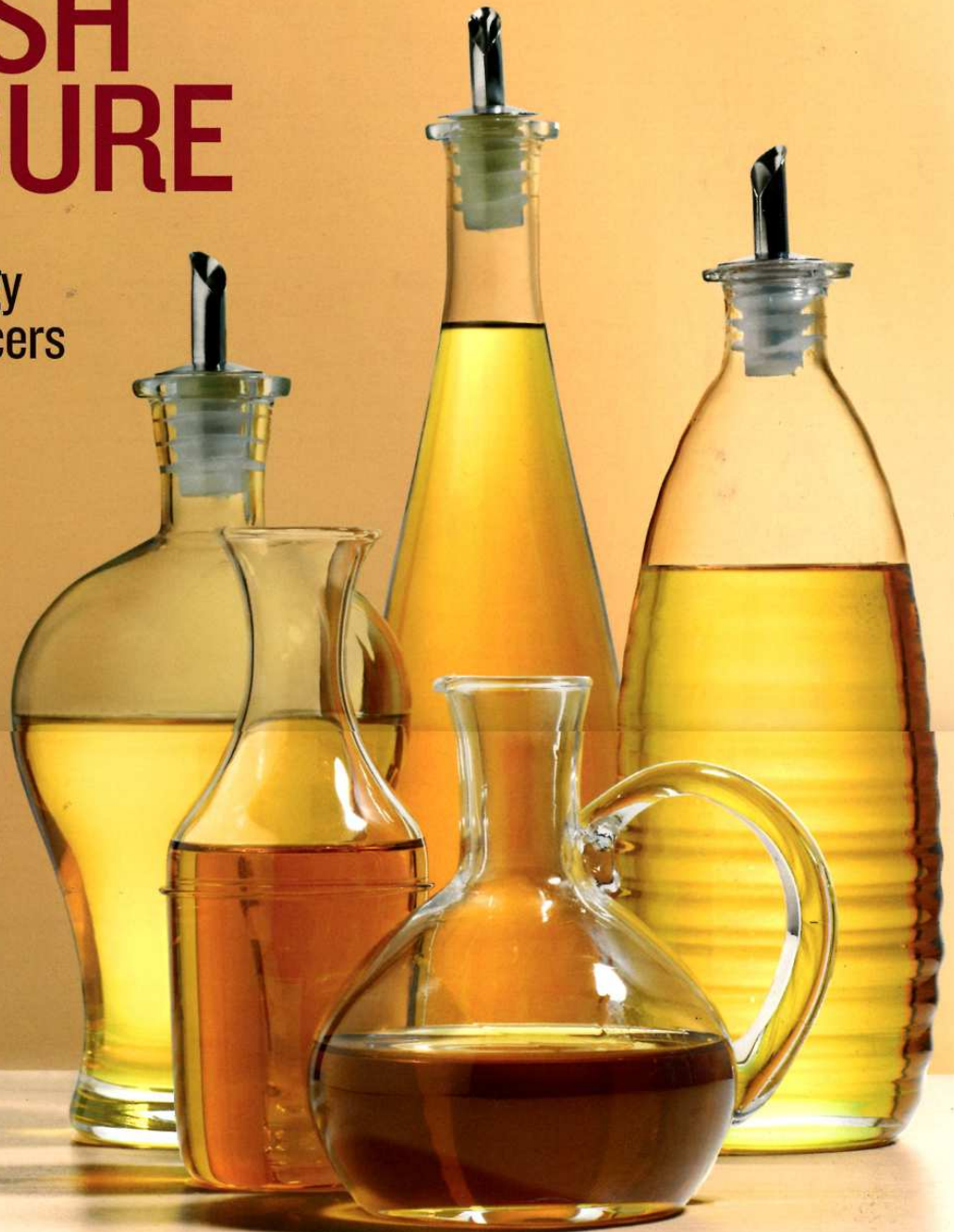
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Leg of Lamb Anchoïade With Gigondas

Chef Michael Leviton, Lumière, Newton, Mass.

It was while working at chef Joyce Goldstein's celebrated San Francisco restaurant, Square One, that Michael Leviton was first introduced to anchoïade, a Provençal paste of anchovies, garlic and olive oil. Similar to a Piedmontese bagna cauda, the versatile condiment is cooked for hours over low heat until the pungent flavors have mellowed and the paste is thick and smooth. The result is something that the chef refers to as a kind of "umami balm."



"It provides an incredible flavor base without being particularly fishy or garlicky," says Leviton of the anchoïade, which he slathers over leg of lamb in this robust, Mediterranean-style dish. "It's fabulous with beef as well, and we've used it in a vinaigrette with bluefish, and in a Provençal dish with scallops. In a version of Caesar salad, we use the anchoïade as a base. You can spin it in a lot of different directions."

Served alongside a white bean ragout with gremolata—an assertive Italian garnish made with lemon zest, fresh parsley and minced garlic—the boldly flavored lamb is representative of the cuisine found at Leviton's flagship Boston-area restaurant, Lumière, and his more casual pizza-focused outpost, Area Four, located in Cambridge, Mass.

"As soon as I started cooking, and I started tasting those flavors from the south of France and the north of Italy, they really sung to me," he explains. "There's nothing particularly subtle about them and I like that."

Given the assertive flavors innate to this style of cooking, Leviton reaches for an equally bold wine, the Michel Faraud Gigondas Domaine du Cayron 2009.

"It isn't the finest [style of wine] in terms of its level of refinement, but there's a coarseness, an earthiness and a spiciness [in the wine] that goes really well with bigger flavors," explains Leviton. "When you're going up against big, bold flavors, you need a big, bold wine."

—Lizzie Munro



CHEF'S PICK: Michel Faraud Gigondas Domaine du Cayron 2009
WINE SPECTATOR ALTERNATES:
 Cascina Chicco Barbera d'Alba Granera Alta 2012 (91, \$19)
 Domaine des Florets Gigondas Saveur des Dentelles 2011 (91, \$32)

HOW TO MAKE LAMB ANCHOÏADE WITH WHITE BEAN RAGOUT

- 1 cup anchovies
- 1 cup peeled whole garlic cloves, plus 3 cloves, peeled and finely chopped
- Extra-virgin olive oil
- 1 boneless trimmed and butterflied leg of lamb, about 6 pounds
- 1/2 cup canola oil
- 2 cups dried small white beans, soaked overnight
- 1 bouquet garni of parsley and thyme
- 1 red onion, cut into 1/4-inch dice
- 1 carrot, cut into 1/4-inch dice
- 1 rib celery, cut into 1/4-inch dice
- 1/2 cup diced tomato
- 1/2 cup pitted niçoise olives
- 1 bunch parsley
- 2 tablespoons lemon zest

1. Blend anchovies and 1 cup garlic cloves in a food processor until the mixture is a coarse puree. Transfer to a small saucepot and add just enough olive oil to cover. Over very low heat,

cook the mixture until the flavors have mellowed and the texture is very soft, about 2 hours. Let the mixture cool. (Anchoïade will hold in the refrigerator for several weeks if covered with olive oil.)

2. Preheat the oven to 300° F. Lay the lamb on a cutting board, fat side down. Score the flesh in a 1-inch crosshatch pattern, about half an inch deep. Rub half a cup of the anchoïade over the exposed side, including into the scored crevices. Season with salt and freshly ground black pepper. Flip the lamb over, rub with another half-cup anchoïade, and season with salt and pepper.

3. Heat a wide, heavy-bottomed saucepan over high heat. When the pan is hot, add the canola oil, then the lamb, fat side down. Sear for about 5 minutes, until the meat is browned. Flip the lamb and sear the other side. Remove the lamb and place on a rack set on top of a sheet pan. Roast in the oven for about 35 minutes, or until the internal temperature reaches 125° F. Remove from the

oven and allow the meat to rest for 15 minutes.

4. While the lamb cooks, place beans in a medium saucepan and cover with cold water. Add the bouquet garni and bring to a boil over medium heat. Reduce to a simmer, and skim any scum that floats. Cook until beans are tender, about 45 minutes. Drain, discarding the herbs. Set aside.

5. Heat a medium sauté pan over medium-high heat. Add the remaining olive oil and onion. Reduce the heat to low, season with salt and pepper, and cook until the onion is very tender, about 10 minutes. Add the carrot, celery and one-third of the chopped garlic, and cook until the vegetables just lose their crunch, 5 to 7 minutes longer. Add the beans to the pan, along with the tomatoes and olives, and warm through.

6. Finely chop the parsley and lemon zest, and stir together with the remaining chopped garlic to make the gremolata. Carve the lamb, and serve with the bean ragout and gremolata.

Serves 6 to 8.