

# Holiday Cooking

## Bringing The Tastes Of Australia To The Holiday Table

(NAPSA)—For many travelers, Australia is a fine place to eat, drink and be merry. Now, thanks to the widespread availability of premium vintages from Down Under, it's possible to give your holiday table some of that country's unbridled joy.

One of the finest eateries in Australia is located in the vicinity of the South Australian State capital of Adelaide. Penfolds Magill Estate Restaurant, which boasts a five-star rating, offers modern Australian cuisine and one of the most impressive restaurant wine cellars in the world.

More importantly, the estate is also known for the grapes grown there, in a vineyard established by Dr. Christopher Rawson Penfold in 1844. Today, the Magill Estate Shiraz is just one of the many luscious wines to bear the Penfolds label. Others include the Bin 407 Cabernet Sauvignon—which shows a core of ripe fruit supported by French and American oak—and the Koonunga Hill Shiraz Cabernet Sauvignon, a multi-district blend.

The following recipe, which can easily be the centerpiece of an abundant holiday feast, comes from the Magill Estate kitchen, and is elegantly paired with another of Penfolds' fruity wines.

### Roast Rack of Lamb with Braised Cannellini Beans, Tomato and Rosemary Jus

*Wine Suggestion: Penfold Bin 407, Penfolds Koonunga Hill Shiraz Cabernet*



Rich, fruity wines from Australia can complement just about any holiday feast.

- 4 racks of lamb, up to 4 ribs each, trimmed
  - 2.5 oz. olive oil
  - Salt and freshly ground white pepper
  - 1 cup dried cannellini beans, soaked in cold water overnight
  - 1 clove garlic
  - 2 sprigs thyme
  - 8.5 oz. port
  - 17 oz. veal or lamb stock
  - 1 sprig fresh rosemary
  - 3.5 oz. chicken stock
  - 3.5 oz. double cream
  - 1 Tbsp. chopped parsley
  - 2 Tbsp. tomatoes, peeled and dried
1. Preheat oven to 400°F. Drain pre-soaked beans and place in a pan, with 1 sprig of thyme and the garlic. Cover with plenty of cold water and bring slowly to a boil, simmer

for 1 to 1½ hours until beans are tender. Drain and leave to cool.

2. Place the port into a small saucepan and bring to a rapid boil. Add the veal or lamb stock and reduce by two-thirds or until sauce is a coating consistency. Add the rosemary sprig and put aside to steep for an hour. Strain through a sieve.

3. Heat the chicken stock, cream and rosemary and reduce by half. Pass through a sieve into a small pot and set aside.

4. Season the racks with salt and pepper.

5. Heat the olive oil in a frying pan and brown the lamb on both sides, then transfer to a baking dish. Place in the preheated oven for approx. 10-15 minutes. Remove and leave in a warm place for 10 minutes to "rest."

6. Bring cream and chicken stock mixture to a boil, add beans, diced tomato and parsley. When stirred, mixture will coat beans and resemble binding texture of risotto.

7. Bring the rosemary sauce back up to boil.

8. Cut each lamb rack and serve with the cannellini beans, surrounded with the port and rosemary sauce and top with carved lamb.

To learn more about Penfolds and the Magill Estate, visit the Web site at [www.penfolds.com](http://www.penfolds.com).