Lamb with pistachio herb crust gets the wow factor

orget Michelin-starred
restaurants and the
latest, hottest streetfood pop-up. If you like
food, dinner at home
with singer Jessie Ware and her

mum Lennie might just be the most covetable invite going.

The mother-daughter duo launched their wildly

successful
podcast, Table Manners,
back in 2017. They swiftly
combined their inherent
nosiness, brilliant
garrulousness and spectacular
appetite for food and feeding
people with roping in Jessie's

suitably famous friends, including Sam Smith, Annie Mac and Loyle Carner.

Three years on, those

unlikely to get corralled into Lennie's kitchen to be battered with chat, enthusiasm and platters of grub, can now recreate some of the dishes we've listened to everyone

> from chef Yotam Ottolenghi and pop star Carly

> > Rae Jepsen, to London mayor Sadiq Khan, tuck into.

The pair haven even entertained Nigella

Lawson.

"For Nigella we talked about the menu for months!" says Lennie.

"We made her this rack of lamb with pistachio and mint crust, along with coco beans and rainbow chard. For pudding we did a blackberry custard tart - which was divine."

INGREDIENTS (SERVES 4)

2 racks of lamb, French trimmed (fat removed and bones cleaned - ask your butcher to do this)

1tbsp olive oil

3 garlic cloves, peeled 150g shelled pistachios

30g fresh flat-leaf parsley, leaves only

30g fresh mint, leaves only

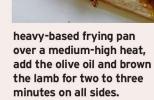
Grated zest of 1 lemon

75g crustless bread, a day or two old

2tbsp Dijon mustard Salt and pepper

METHOD

- 1. Preheat the oven to 200°C/180°C fan/gas 6.
- 2. Season the lamb. Heat a



- 3. Whizz the garlic, pistachios, herbs, lemon zest and bread in a food processor until finely chopped.
- 4. Spread a tablespoon of

mustard over each rack of lamb and coat in the herb mixture, pressing gently so that it sticks.

- 5. Roast for 15-20 minutes: 15 minutes will be very pink. Remove from the oven and leave to stand for 10 minutes before carving and serving.
- 6. If serving with tinned



haricot
beans, drain the beans and
tip into a pan, adding a
crushed garlic clove, a
knob of butter, some
chopped fresh parsley and
half a chicken stock cube.
Cook over a very low heat
for about 20 minutes.

 Table Manners: The Cookbook by Jessie and Lennie Ware, photography by Ola O Smit, is published by Ebury Press, £22.