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• **Loin of lamb 'as we like it in Provence' with pan-fried vegetables and fresh herbs**

**Préparation**

A loin of lamb with 9 ribs and as little fat and backbone as possible (*ask your butcher to prepare it*).

**Preparation of the lamb**

Place the loin of lamb in a roasting pan with a dab of oil, season and cook in a preheated oven at 200/220°C for about 15 mins. Take it out of the oven, transfer the meat onto a plate, cover with tin foil and set aside. Just before serving the loin, reheat it in the oven at the same temperature for 5 to 8 mins. Throw away the fat from the roasting pan and place it on a medium fire with the white wine, 150ml of lamb stock, 150g of diced tomatoes, crushed garlic, chopped tarragon leaves and butter. Bring to the boil and season. Add 2 tbsp of olive oil, mix with a wooden spoon and transfer into a sauceboat.

**Cooking the vegetables**

Heat a non-stick pan on a medium fire with the butter. Add all the vegetables and herbs. Season, cover and stir quite often; cook for about 15 mins. Just before serving, add the tablespoons of water and olive oil and the chopped basil. Stir quickly and remove from the fire so that all the vegetables are coated with this sauce. Place the vegetables in a warm dish and serve.

**Just before the dish is cooked and before serving it,**

Add :

- 5 basil leaves, finely chopped
- 6 tbsp water
- 1 tbsp olive oil

**Drink**

*Château la Calisse Rouge Etoiles - Syrah et Cabernet Sauvignon*

*Château la Calisse Rosé Patricia ORTELLI - Syrah et Grenache*

**Ingredients (serves 3)**

**For the sauce**

- 150g firm tomatoes, diced
- 1 sprig of tarragon
- a tiny amount of crushed garlic
- 2 tbsp white wine
- 2 tbsp olive oil
- 150ml lamb stock (to make it, cut the loin bones into small pieces and bake them for 1/2 hour with some onions, thyme, bay leaves, tomato shreds and a little water).
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- 150g butter

**Vegetables**

- 200g very small new potatoes (washed but not peeled), quartered
- 4 new artichokes (remove all leaves and the choke then trim bottoms in shape), each cut in 6
- 4 small white onions (90g), quartered
- 4 small garlic cloves, peeled
- 100g small new courgettes, cut in half lengthwise and in 2cm slices
- Fresh thyme (a 5cm sprig)
- Fresh rosemary (a 5cm sprig)
- 1 small fresh bay leaf
- 40g butter