

## Ask your butcher to give you the lamb bones :

Home-made mayonnaise will keep for a couple of weeks in the fridge. You can make this by hand or in a mixing machine if you're making a large quantity.

### Mayonnaise

2 egg yolks (at room temperature)

2tsp white wine vinegar

1tsp English mustard

2tsp Dijon mustard

$\frac{1}{2}$  tsp salt

Freshly ground white pepper

100ml olive oil mixed with 200ml vegetable oil

Juice of half a lemon (optional)

Put the egg yolks, vinegar, mustards and salt and pepper into a stainless steel or glass bowl (don't use an aluminium bowl, or it will make the mayonnaise go grey) on a damp cloth to stop it slipping. Mix well with a whisk, then gradually trickle the oils into the bowl, whisking continuously. If the mayonnaise is getting too thick, add a few drops of water and continue whisking the oil. When the oil is all incorporated, taste and re-season if necessary and add a little lemon juice.

### Oysters with shallot vinegar

Try serving a selection of natives and rocks simply with lemon, Tabasco and this shallot vinegar. To make enough shallot vinegar to accompany 24 oysters, finely chop 4 shallots and mix them with 100ml good-quality red wine vinegar such as cabernet sauvignon, then leave to infuse for 1 hour.

### Baked saddle of lamb

Serves 8

A saddle of lamb is the most expensive bit of the lamb, and deserves to be. Ask your butcher to bone it out, but leave it in one piece and give you the kidneys and bones, chopped up into smallish pieces, for the gravy. Make the gravy the day before or in the morning.

1 saddle of lamb, boned (keep bones for sauce)

A few sprigs of rosemary, chopped

3 cloves of garlic, peeled and crushed

1tbsp olive oil

For the sauce

Kidneys from the lamb, plus a couple extra

4 shallots, peeled and finely chopped

A good knob of butter

150ml red wine

Bones from the lamb

1 medium onion, peeled and roughly chopped

2 medium carrots, peeled and roughly chopped

1 leek, trimmed, roughly chopped and washed

4 cloves of garlic, peeled and chopped

1tbsp tomato purée

1½tbsp flour

3 litres beef stock (a good cube will do)

10 black peppercorns

A few sprigs of rosemary

1 bay leaf

Above: baked saddle of lamb.  
Right: home-made mayonnaise