

LAMB RUMP WITH PISTACHIOS AND PEPPERCORNS

This is a great way of jazzing up lamb rumps or lamb rounds. To serve, slice each rump into 3 thick slices and accompany with a big bowl of Goat-Cheese Mashed Potatoes (page 54), cheesy Pease Pudding with Goat Cheese (page 51), garlicky Parsnip Skordalia (page 141), or a robust Coarse Tapenade Salad (page 197).

½ cup unsalted, shelled pistachio nuts	4 lamb rumps (8-ounce portions)
3 tablespoons white peppercorns	1 tablespoon grainy mustard
1 tablespoon whole allspice berries	salt and pepper
1⅓ cups fresh bread crumbs	

IN A SPICE GRINDER or mortar and pestle, grind the pistachio nuts, then the peppercorns and the allspice berries, and mix them together with the bread crumbs.

Brush each lamb rump evenly with a little mustard and then roll in the crumbing mixture.

Preheat the oven to 400°F and roast the lamb rumps for 12 minutes for medium-rare or a little longer for medium. Remove them from the oven and allow them to rest for another 12 minutes in a warm place.

Reheat in a hot oven for 1–2 minutes when ready to serve.