

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Croatian Lamb Peka

BY CHEF MARTY SLAVIN

Ingredients

½ lb. potatoes
½ zucchini, roughly chopped
1 carrot, chopped
1 green pepper, roughly chopped
½ eggplant, roughly cut
½ onion, roughly cut
1 tbsp. garlic, finely chopped
1 tbsp. tomato puree
½ cup olive oil
Thyme, rosemary, and sage
½ cup white wine
Salt and pepper

Directions

Preheat oven to 425°F.

Make oil marinade by mixing olive oil, tomato purée, and garlic with salt and pepper.

In a large lidded casserole, layer potatoes and vegetables in the bottom. Place the diced lamb on top of the vegetables and pour the oil marinade and wine over the lamb. Cover the pot and cook for 1 hour and 30 minutes.

Take lid off, remove herbs and stir in 2 tbsp. olive oil. Cook for another 20-30 minutes until the lamb is fork tender.

Serve with fresh bread.



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