



**When the Portuguese colonized Brazil in the 1500s they took with them a taste for the culinary traditions of the Mediterranean. Over the centuries these tastes have evolved and combined with ingredients which are easily available locally.**

**Ingredients:-**

30g/1oz capers in salt or brine

French-trimmed racks of lamb, each with 5 to 8 ribs

3 tbsp olive oil

30g/1oz drained anchovies in oil

100g/3½oz drained green olives

2 garlic cloves

1 tbsp tomato purée

1 handful of parsley leaves, coarsely chopped

Small handful of basil leaves heaped

2 tbsp bread crumbs

**Method:-**

1. Preheat the oven to 200°C/400°F/gas 6. Rinse the capers and soak them in a bowl of water for 10 minutes, then rinse and drain well. If using capers in brine, just rinse and drain them.
2. Meanwhile, score the layer of fat on each rack of lamb. Heat 1 tablespoon of the oil in a heavy-

based frying pan over a medium-high heat. Add the lamb and sear for 2 minutes on each side until browned all over, then transfer to a roasting tin, fat-side up.

3. Put the capers, anchovies, olives, garlic, tomato purée, parsley, basil and bread crumbs in a food processor and blend to form a finely chopped paste. Add the remaining oil and blend until well combined. Spoon the mixture over the top of the fat, pressing down well with the back of the spoon.

4. Bake for 20?25 minutes, depending on how pink you like the meat. Leave to stand for 5 minutes and serve

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