

**Capsicum**  
**Alastair McLeod**

**Lamb wrapped rosti with tamarillo balsamic**

4 baby potatoes, grated  
1 lamb loin  
1 sprig rosemary  
1 garlic bulb  
1 tamarillo  
1 tbsp balsamic vinegar  
1 tsp brown sugar

- 1 Preheat oven to 250°C
- 2 Over medium/high heat, in an oiled frying pan cook the grated potato in a round with a little olive oil and sea salt.
- 3 In a separate saucepan, sear the lamb with rosemary and garlic and place pan in the oven for 8-10 minutes.
- 4 Wrap potato rosti around lamb loin and cover with baking paper and foil, replace on pan and put in oven to roast for a further 5-8 minutes.
- 5 In a saucepan, heat tamarillo with balsamic and brown sugar for 5-7 minutes.
- 6 Drizzle balsamic over lamb rosti to serve.