

CRISP SHIN OF LAMB WITH SALTED ZABAIONE AND CIPOLLINE BABY ONIONS



Chef: Leonardo Pellacani

Method

For 6 people

Spread a thin layer of mustard all over the meat. Roll the onto the puffy paste and seal it. Brush the beaten egg onto the pastry. Bake 180° for 20 minutes. Heat the Cipolline baby onions in a small saucepan. Take a metal bowl and place over a bain-marie. Add the egg yolks and beat well with a whisk. Add the the Parmigiano Reggiano cheese and the fresh cream. Continue gently heating and stir until creamy. Add the mixture in the dishes. Add the sliced lamb on top. Serve with Cipolline baby onions in balsamic vinegar.

Menù Ingredients

210 g Cipolline all'aceto balsamico di Modena I.G.P. - Baby onions in Balsamic vinegar of Modena PGI - VW3
3 Stinco di maiale - Pork Shank - 2AF
Senape - Mustard - EW0X

Ingredients

240 g Dough
2 Yolk
3 Eggs
180 gr fresh cream
450 gr Parmigiano Reggiano cheese