

CRISPY LAMB CHOP



Chef: Leonardo Pellacani

Method

Serve 6 people

Sear the ribs on the grid on both sides, then remove from the heat. Spread the Cream with Truffle on the meat, then roll them up with a slice of speck and then with puff pastry. Bake at 180 ° C for 15 minutes. Serve the ribs hot.

Menù Ingredients

250 g. Crema tartufata – Mushrooms and truffle paste - E52

Ingredients

18 lamb chops

18 Slices of Speck

250 g. Puff pastry

q.s. Salt & Pepper