LAMB RIBS WITH OLIVES AND PEPPERS



Menù Ingredients

250 g. Peperoni interi alla Brace - Roasted Whole Peppers - TT1

40 ml. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

80 g. Crema di olive nere – Black olive Spread - EZ7

Ingredients

q.s. Salt

q.s. Garlic

q.s. Parsley

30 g. Parmiggiano Reggiano

q.s. Rocket salad

160 g. Bread

24 Lamb Ribs

Chef: Diego Ponzoni

Method

Serve 6

With the help of a mixer, finely chop the bread together with the grated Parmiggiano, parsley, garlic and salt, then add some extra virgin olive oil. Meanwhile in a pre-heated non-stick pan, sear the lamb ribs for a minute on each side. Remove the meat from the heat and spread the Black Olive on it, then cover them with the bread mixture. Now transfer the chops into baking tray . At this point, cut the Roasted Peppers into large strips and dry them with paper. Spread the remaining bread mix over the peppers, roll them up and arrange them in the pan together with the lamb chops. Bake in the oven at 180° for 10 minutes. Arrange some rocket in the center of a plate and place four ribs on top with the bone facing upwards; place some Pepper gratin next to it. Complete with a drizzle of extra virgin olive oil and serve.

Gluten Free Method

Replace with gluten free bread

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