

SPICED LAMB RIBS



Chef: Leonardo Pellacani

Method

Serve 1

Cut the Potatoes into wedges and season them with the Profumoro. Bake them in the oven at 200 ° C for 10 minutes until they are golden brown. Flavor the chop with the lamb salt and sear them in a pan with a drizzle of oil. When they are browned, remove them from the heat and serve them with the roasted potatoes. Finish with a sprinkle of flavoured salt.

Menù Ingredients

120 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

q.s. Profumoro - Profumoro Herbs Salt - P81X

Ingredients

150 g. N°3 lamb ribs