

# PRIMO ESTATE

## Dina Grilli's Recipe of the Month – May 2011

### Roman Lamb Chops

This is not a dish that was served on our family table when I was growing up. My father refused to eat lamb so it was never offered and the rest of the family never acquired the taste. That is, until I found this recipe. The garlic, rosemary and JOSEPH La Casetta Aged Vinegar combine to temper the strongly flavoured meat. To complete the meal serve this with blanched spinach stir fried in olive oil, garlic, with a pinch of chilli along with mashed potatoes dressed with JOSEPH Cold Pressed Extra Virgin Olive Oil. Yum! Teamed with the newly released Primo Estate 2009 Zamberlan it is simple soul food for cold winter nights.



Serves 4

8 lamb chump chops, trimmed of excess fat  
2 large cloves of garlic, peeled  
3 sprigs of rosemary, leaves removed  
4 tablespoons of JOSEPH La Casetta Aged Vinegar  
JOSEPH Cold Pressed Extra Virgin Olive oil  
Sea salt and freshly ground black pepper

Heat a small amount of olive oil in a frying pan, large enough to hold all the chops. When hot add chops in a single layer and brown well on both sides, 3 - 5 minutes each side.

Finely chop garlic cloves and rosemary leaves. Add to meat and cook for approximately 30 seconds to release aromas, being careful not to burn the garlic. Season with salt and a seriously good grind of pepper. Add vinegar, reduce heat and cover. Continue cooking for another 5-10 minutes or until the lamb is tender and the vinegar has reduced to form a lovely thick sauce. Serve hot and be prepared for all the pan juices to be mopped up by people looking for extras.

Buon Appetito!

Dina



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wine and olive oil.

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