



Lamb chops with sauce

Ingredients

1 kg Lamb chops 2 glasses of white wine box of Rustica Sieved Tomatoes Cirio 2 dl. of fresh cream to assemble: rosemary, sage, 2 cloves of garlic, Extra Virgin Olive Oil, salt, pepper

Preparation

1. Mix the rosemary, sage and two cloves of garlic with salt and pepper in a bowl.
2. Now place the chops in a baking dish, separate the chopped tomatoes from the juice and keep the 'pulp' for later.
3. Add the chopped tomatoes and sprinkle with herb mixture soaking with olive oil and leaving for 30 minutes to marinate.
4. Preheat the oven to about 190° and bake the lamb chops. When they are well browned, remove from oven and wash down with white wine.
5. Now dip the chops back in the oven for a few minutes adding the tomato pulp. Bake again turning frequently until they appear very brown, then remove the chops.
6. Blend the sauce that is left with fresh cream, dip the chops, serve and ...enjoy!

