

EASTER RECIPE BY EXECUTIVE CHEF FABRIZIO ZANETTI

SADDLE OF LAMB FROM THE ENGADIN WITH NEW POTATOES, FILLED ZUCCHINI FLOWERS & WILD GARLIC PESTO



INGREDIENTS FOR 4 PERSONS

600 g	saddle of lamb
600 g	spring potatoes
4 pcs.	zucchini flowers
2 pcs.	courgettes
2 dl	lamb or veal jus
10 g	butter
40 g	pecorino cheese
45 g	pine nuts
5 tablesp.	breadcrumbs from white toast bread
1 pc.	clove of garlic
10 g	mustard powder
1 bunch	rosemary
1 bunch	thyme
	salt & pepper
	olive oil & peanut oil

SADDLE OF LAMB WITH NEW POTATOES

PREPARATION

Marinate the saddle of lamb with rosemary and olive oil, wrap in cling film and leave it overnight in the refrigerator.

Wash the potatoes and cut them into slices of about 2 cm, quarter or halve them.

Put them on a baking tray, salt and sprinkle them with flakes of butter or olive oil.

Bake the potatoes in the upper part of the preheated oven at 200 °C for about 25 minutes.

Sprinkle the potatoes with rosemary and continue baking in the oven until they are soft and slightly browned.

Heat peanut oil in a frying pan and sear the with salt and pepper seasoned saddle of lamb in it all around, place on a baking tray and then put it in the preheated oven at 160 °C for about 10 to 15 minutes.

GRATIN TOPPING A LA PROVENCE

PREPARATION

Sear a clove of garlic with olive oil in a frying pan until it gets golden brown. Add the breadcrumbs and freshly chopped rosemary & thyme and mix all together well to a paste.

In the meantime, mix the mustard powder with a little water or white wine. Brush the saddle of lamb with the mustard sauce, press the herb paste on it with a spoon and gratinate it in the oven at 230 °C top heat for 3-4 minutes.

ZUCCHINI FLOWERS FILLED WITH PECORINO CHEESE

PREPARATION

Cut the courgettes into small pieces, steam until soft and mash them with a fork. In the meantime, roast the pine nuts. Mix the mashed courgettes and roasted pine nuts with pecorino and thyme and season everything with salt and pepper. Fill the zucchini flowers with the mixture and steam it in the oven at 100 °C for about 12 minutes. At the same time heat the lamb or veal jus in a small casserole.

Take the saddle of lamb out of the oven and carve it. Arrange the meat together with the potatoes and filled zucchini flowers and add the jus on the side or above.

Extra: Add fresh wild garlic pesto as an excellent seasonal topping.

WILD GARLIC PESTO

INGREDIENTS FOR 4 PERSONS

250 g	wild garlic leaves
45 g	roasted pine nuts
40 g	pecorino cheese
10 g	olive oil
	salt & pepper

PREPARATION

Roast the pine nuts at low temperature. Then chop the wild garlic leaves and pine nuts with a knife or crunch them in a mortar. Mix the mass of chopped wild garlic leaves and pine nuts with olive oil and stir in the grated pecorino. Season to taste with salt and pepper.

We wish you to enjoy your meal and a happy Easter.



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