

LAMB CARPACCIO WITH RATATOUILLE AND SWEETBREAD FRITTERS



USED BRESC PRODUCTS



Basil puree 450g



Erbe Italiano 450g



Pesto verde 1000g



Pesto verde 450g



Ratatouille 1000g



Strattu di pomodoro 450g

INGREDIENTS

4

- 300 g leg of lamb
- 20 g Bresc Pesto Verde
- 20 g Bresc Strattu di pomodoro
- 200 g Bresc Tomato bruschetta
- 200 g Bresc Ratatouille
- 120 lamb sweetbreads
- 0.5 l vegetable stock
- 10 g Bresc Erbe Italiano
- 50 g flour
- 1 dl olive oil
- 10 g Bresc Basil puree
- 80 g mayonnaise
- salt and pepper
- 50 g grated Parmesan cheese
- 50 g roast pine nuts

PREPARATION METHOD

Marinate the leg of lamb in the pesto verde, erbe Italiano and the strattu di pomodoro and roll the leg of lamb tightly in cling film. Freeze it and slice into carpaccio. Puree the bruschetta with a little olive oil to a smooth mixture with a blender. Bring the vegetable stock to the boil; in the meantime, rinse the sweetbreads in cold water. Drop the sweetbreads into the boiling stock and poach them briefly. Allow them to cool in the liquid. Stir the basil puree into the mayonnaise and spread a little onto a plate, then place the carpaccio on top. Spread a little olive oil on the carpaccio and season with salt and pepper before arranging the ratatouille on it. Dip the sweetbreads in the flour and fry briefly in hot oil. Serve them on the carpaccio with the tomato cream, basil mayonnaise, the grated Parmesan cheese and the pine nuts.



Tomato bruschetta
1000g



Tomato bruschetta 325g