

LAMB CHOPS WITH A CITRUS FRUIT AND ROSEMARY SAUCE DRIZZLE

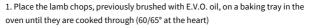






- 12 Irish lamb chops
- 4 tbs Citrus Pesto (Ristoris)
- . E.V.O Oil (Ristoris) to taste
- · Salt to taste
- Pepper to taste
- · Fresh rosemary to taste





- 2. Place a few sprigs of rosemary at the base of the dish and arrange the lamb chops on top
- 3. Add salt and pepper and finish with a drizzle of citrus sauce
- 4 Serve











Ingredients

- · 4 Slices of previously fried tuna
- 4 tbsp Citrus Pesto (Ristoris)
- 2 tbsp Pesto genovese DOP (Ristoris)
- Salt to taste
- Pepper to taste
- E.V.O. oil to taste (Ristoris)



- 1. Take the tuna out of the fridge at least an hour before cooking $% \left\{ 1,2,\ldots ,n\right\}$
- 2. Brush with oil and sear for 1 minute per side on a hotplate or frying pan (50° to the core), the inside must remain red
- 3. Once ready, it should be cut into 2 cm strips
- 4. Using a spoon, create a bed with the pesto genovese DOP and lay the tuna on top $\,$
- 5. Season with salt and pepper and finish with generous drops of citrus sauce
- 6. Serve

