



Citrus Pesto

LAMB CHOPS WITH A CITRUS FRUIT
AND ROSEMARY SAUCE DRIZZLE



Ingredients

- 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



Directions

1. Place the lamb chops, previously brushed with E.V.O. oil, on a baking tray in the oven until they are cooked through (60/65° at the heart)
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

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SEARED TUNA TAGLIATA ON PESTO GENOVESE DOP
AND CITRUS SAUCE



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**)



Directions

1. Take the tuna out of the fridge at least an hour before cooking
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