



# Lamb loin chops, fried polenta and tomato reduction



**Time:** 40 min.

**Difficulty:** Medium

## Ingredients

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- Pomi L+ 500g 100 gr
- Basil to taste
- EVO oil to taste
- Garlic 2 cloves
- Lamb 600 g
- Oregano to taste
- Pepper to taste
- Rosemary to taste
- Salt to taste
- Stale polenta 300 gr
- Thyme to taste
- White onion 80 gr
- White wine 0,2 l

**For this recipe we used:**



## Preparation

1. Debone the loins, separating the chops from the bone.
2. Use the bones to create the reduction: sauté them, cook for 2 hours and then add the salt, pepper, onion, garlic and thyme.
3. Finish off the reduction by adding some white wine, leave to simmer and reduce before adding the **Pomì L+**
4. Fine filter and continue to cook until obtaining a dense and flavoursome sauce.
5. In the meantime, marinade the loins with salt, pepper, thyme, rosemary, oil and garlic.
6. Cook the loins in a pan on both sides.
7. Cover the lamb chops and leave to rest for 5 minutes before oven baking for 6 minutes at 200°.
8. In the meantime, dice and fry the stale polenta.
9. After baking the lamb, leave to rest for 4 minutes, slice before serving.