Lamb loin chops, fried polenta and tomato reduction

Preparation time: 40 min
Difficulty: Medium

Ingredients

- 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

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.

For this recipe we used:

Strained Tomatoes 100 gr