Stufato di agnello



Used bresc products



Bresc Erbe Italiano 450g



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Strattu di pomodoro 450g

Ingredients

6

- 500 g neck of lamb
- 50 g butter
- 30 g Bresc Garlic chopped
- 20 g Bresc Erbe Italiano
- 1 pumpkin
- 2 onions
- 4 tomatoes
- 30 g Bresc Strattu di pomodoro
- 200 g farfalle
- 50 g pecorino romano
- 3 dl red wine
- 0.5 dl red wine vinegar
- 2 dl lamb fond
- rocket
- salt and pepper

Preparation method

Clean the onions and cut them into large pieces. Clean the pumpkin too and chop into even pieces. Chop up the neck of lamb and season with salt and pepper. Heat the butter and fry the neck well, then add the garlic, onions and pumpkin. Fry everything well. In the meantime, chop the tomatoes finely and add them to the pan, then add the fond, the wine, the strattu and erbe Italiano. Cover and leave to simmer for 3 to 4 hours. Bring a large pan of salted water to the boil and cook the pasta until it is al dente. Drain and rinse with hot water, add olive oil, salt and pepper. Spoon the pasta into a dish and ladle the stufata over it, grate the pecorino on top and garnish with rocket. If preferred, drizzle a little olive oil and balsamic vinegar over the dish.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000