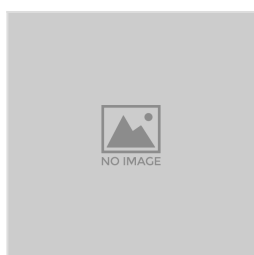


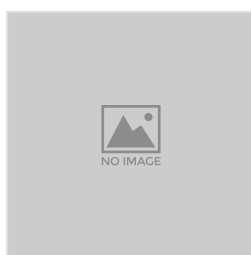
## STUFATO DI AGNELLO



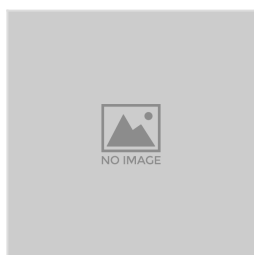
### USED BRESC PRODUCTS



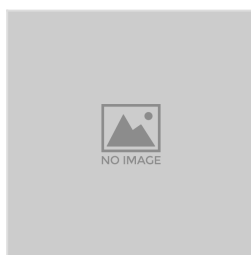
Bresc Erbe Italiano 450g



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.