

LAMB WITH POTATOES

INGREDIENTS

2 loin lamb chops, trimmed
1 medium potato, weighing approximately 6 oz (175 g)
1 level teaspoon fresh rosemary
1 small clove of garlic
1 dessertspoon oil
1 small onion, chopped
2 ripe red tomatoes, peeled and chopped, or 2 level tablespoons tinned chopped Italian tomatoes
salt and freshly milled black pepper



ADDITIONAL

Pre-heat the oven to gas mark 5, 375°F (190°C).

EQUIPMENT

You will also need a 9 inch (23 cm) flameproof gratin dish.

METHOD

First of all peel the potato and cut it into small ($\frac{1}{2}$ inch, 5 mm) cubes, then put the cubes in a clean tea-cloth and dry them as thoroughly as possible.

The rosemary should be crushed or bruised with a pestle and mortar, then finely chopped.

Next peel the garlic and cut a few slivers off; then, using a sharp knife, make a few little pockets in the chops and insert a small sliver of garlic into each one (the rest of the garlic should be chopped small).

Now place the gratin dish on a high heat and heat the oil in it.

As soon as it's hot add the cubes of potato, the onion and the chopped garlic and toss them around in the hot oil. Then make two spaces amongst the potato and sit the chops in them.

Sprinkle half the rosemary over the chops and the rest over the potatoes.

Season everything with salt and pepper, then transfer the gratin dish to the high shelf in the oven to bake (uncovered) for about 25 minutes.

After that remove the dish, spoon the chopped tomatoes into the potatoes, and return to the oven for a further 5 minutes.

Then serve the chops with the potato mixture spooned over them.



PANETTONE

This recipe is for a **panettone casereccio** (home-made panettone). Normally people don't make **Panettone** at home but buy it from the bakers or food shop. This recipe is not suitable for microwaves and you'll need a fairly big traditional oven.

Ingredients

23oz plain flour

7 oz unsalted butter, melted

5 oz caster sugar

1/2 oz salt

2 eggs

7 oz raisins

4 oz candied peel finely chopped

2 oz yeast

grated rind of 1 lemon

about 100 ml lukewarm water

Method

Dissolve the yeast in the water. Separate the eggs. Sift the flour in a big bowl, make a well in the center and add the yeast liquid. Mix by hand gradually adding the egg yolks, the sugar and the salt until the dough is fairly firm. Add the melted butter, mixing it well, then incorporate the lemon rind, raisins and candied peel. Turn out onto a floured surface and knead for 5-8 minutes, until smooth and elastic. Place in a greased bowl, cover with a damp cloth and leave in a warm place to rise.

After about 1 hour turn the dough out onto a floured surface and knead again for 2 minutes, then shape it into a tall oval loaf in order to get the classic panettone shape. Place the dough in a tall, greased cake tin lined with grease proof paper. Leave it to rise until it has doubled in size (5-6 hours).

Cut the top to make a cross shape and brush with the egg white slightly beaten. Bake in a moderately hot oven, 200°C, Gas Mark 6, 400°F, for 1 hour and 30 minutes or longer, until well cooked and of a rich dark color.

Serve the panettone with sparkling wine.

Buon Appetito!

