



## Lamb fillet with herbs and Lutosa Spicy Wedges

### Ingredients (for 4 people)

- 4 lamb fillets
- 8 slices of raw ham (Parma or Serrano)
- 1 kg Lutosa Spicy Wedges
- 4 tomatoes
- 1 courgette
- 1 bunch of spring onions
- 100 g pitted black olives
- 2 Golden Delicious apples
- 1 soup spoon honey
- 2 dl white wine
- 2 dl lamb stock
- fresh thyme
- rosemary
- garlic
- olive oil
- salt and pepper

### Preparation

Divide the fillets into two equal parts and sear them in a frying pan. Put the fillets to one side. Peel the apples and cut out four thin slices from the middle (as a garnish). Coat them with honey and put them in the oven to dry out at 200°C (about 20 minutes). Cut the remaining apples into cubes and put them aside. Blanch the tomatoes by marking a cross in the flesh using a knife, plunge them into boiling water for a few seconds and then into cold water. After peeling the tomatoes, cut them into four and take out the pips. Roughly dice the courgette. Put the tomatoes and courgettes on a large baking sheet that you have coated with olive oil and cook in the oven (preheated to 200°C) for 10 minutes with the garlic, rosemary and a little thyme. Wrap each piece of fillet in a slice of ham and tie with two branches of thyme. Add to the tomatoes, courgettes, diced apple, spring onions and olives. Sprinkle with the white wine. Season.

Add the stock and cook for 15 minutes in the oven, along with the Spicy Wedges on a baking tray. Remove from the oven and first arrange the vegetables in the middle of the plate, with the Spicy Wedges around them, before placing the meat on the vegetables.

Garnish with the apple crisps and top with the meat juice.

