

PALMINA

Undici

Grilled Lamb Shoulder paired with Undici

Serves six people

2 pounds lamb shoulder steaks

Marinade

3 tablespoons extra virgin olive oil
3 tablespoons Balsamic vinegar
2 cloves garlic, peeled and crushed
2 tablespoons rosemary leaves
salt and pepper

3 tablespoons Balsamic vinegar

1 tablespoon extra virgin olive oil

2 cups arugula

1 cup freshly shaved Parmigianino cheese

1. Combine the marinade ingredients. Place the lamb steaks in the marinade for an hour.
2. Make sure the grill is hot. Remove the meat from the marinade and grill to medium rare.
3. Add 2 tablespoons of Balsamic to the marinade and reduce in a saucepan.
4. Toss the arugula with the oil, the remaining Balsamic and place a small mound on each plate. Season.
5. Slice the meat and place on top of the arugula. Sprinkle with the cheese shavings and drizzle with the reduction.



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