

PALMINA



Prosciutto and Herb-Crusted Lamb on Parsnip Purée paired with Palmina Dolcetto 2005

4 lamb loin chops
4 lamb rib chops
4oz prosciutto
½ tbsp fresh mint
½ tbsp fresh rosemary
½ tbsp fresh thyme
½ tsp sea salt
½ tsp fresh ground black pepper
2lb parsnips, peeled and cut into 1" dice
1 tsp olive oil
salt & pepper

1. Roughly chop the prosciutto and put into a blender. Add the herbs, salt and pepper and blend into a paste.
2. Spread the paste onto the lamb chops, cover and let marinate for 2 hours.
3. Light the grill and let it reach a high heat. Put the chops on the grill, then turn down the heat. Keep an eye on the grill and stop any flare-ups. After five minutes, flip the chops. After another five minutes, remove from the grill and set the chops in a warm oven to rest.
4. Boil the diced parsnips for 8 minutes. Drain and mash with the olive oil, salt & pepper.

