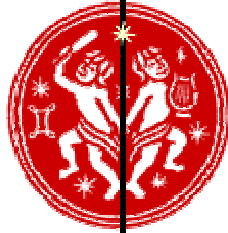


PALMINA



Friulian Leg of Lamb with 2006 Mattia

serves four

2lb leg of lamb
1/4 cup unsalted butter
3oz pancetta, diced
1 clove garlic, peeled and squashed
1 onion, peeled and finely sliced
1/2 tsp fennel seeds
4 tsp ground cinnamon
Salt and pepper
1/3 cup tomato sauce
1 pint beef broth (unsalted canned is fine)
3lb small Red Skin Potatoes



Using a sharp knife, make deep crosswise cuts in the leg, separating them by about an inch.

Melt the butter in a casserole and brown the pancetta; when it has colored, add the garlic, onions, fennel seeds and 2 teaspoons cinnamon, then cook until the onions are golden.

Add the meat and brown it on all sides. Season with salt, pepper and the remaining cinnamon.

Combine the tomato sauce and broth, then pour over the meat; add the potatoes. Bring to a boil then reduce to a simmer, cover, and cook for an hour.

When the meat and potatoes are cooked, remove them to a platter and reduce/thicken the sauce over a brisk flame, stirring it to prevent it sticking. Spoon the sauce over the meat, and serve it with the potatoes.