



LAMB STUFFED WITH CHESTNUTS, BREAD, ONIONS AND MEDRONHO

INGREDIENTS

1 lamb
2 kg preserved or pickled onions
Salt
200 g chestnuts
500 g medronho (strawberry tree fruit)
5 garlic cloves
Esporão organic olive oil
100 g parsley
100 g rosemary
10 g paprika
5 g red pepper paste
Freshly ground black pepper
1 bread
Water
New potatoes

PREPARATION

Bone the lamb, without tearing the meat. Season with salt, pepper, paprika and pepper paste. Stuff with all the ingredients, crumbling the bread. Tie the meat, and place on a clay tray, with the remaining onions and the new potatoes. Season with olive oil and bake for about 1 hour and 30 minutes.

CHEF JOSÉ JÚLIO VINTÉM

PLACE SÃO JULIÃO / SERRA DE S. MAMEDE

REGION PORTALEGRE

Recipe inspired on the teachings of

IRENE BARRADAS

OLIVE OIL BIOLÓGICO ESPORÃO

WINE PRIVATE SELECTION WHITE 14

