

LAMB WITH BERRIES

(Agnello con Ribes)

INGREDIENTS:

Servings: 2 people

Thinly sliced lamb cutlets	6	
Small onion	1	
Lemon juice	3 tbs	
Heavy cream	1 tbs	
Olive oil	3 tbs	
Fresh sage sprig	1	
Celery stalk	1	
Salt and freshly ground pepper	to taste	
Cognac	2 tbs	
Dry white wine	60 ml	
Fresh small cleaned mixed berries such as raspberries, blackberries		100 g

Servings: 4 people

Thinly sliced lamb cutlets	12	
Onion	1	
Lemon juice	75 ml	
Heavy cream	2 tbs	
Olive oil	75 ml	
Fresh sage sprig	1	
Celery stalks	2	
Salt and freshly ground pepper	to taste	
Cognac	3 tbs	
Dry white wine	125 ml	
Fresh small cleaned mixed berries such as raspberries, blackberries		200 g

Servings: 6 people

Thinly sliced lamb cutlets	18	
Small onions	2	
Lemon juice	125 ml	
Heavy cream	3 tbs	
Olive oil	125 ml	
Fresh sage sprigs	3	
Celery stalks	3	
Salt and freshly ground pepper	to taste	
Cognac	50 ml	
Dry white wine	175 ml	
Fresh small cleaned mixed berries such as raspberries, blackberries		300 g

Servings: 8 people

Thinly sliced lamb cutlets	24	
Onions	2	
Lemon juice	150 ml	
Heavy cream	60 ml	
Olive oil	150 ml	
Fresh sage sprigs	3	
Celery stalks	4	
Salt and freshly ground pepper	to taste	
Cognac	75 ml	
Dry white wine	250 ml	
Fresh small cleaned mixed berries such as raspberries, blackberries		400 g

Servings: 10 people

Thinly sliced lamb cutlets	30	
Small onions	3	
Lemon juice	175 ml	
Heavy cream	75 ml	
Olive oil	175 ml	
Fresh sage sprigs	4	
Celery stalks	5	
Salt and freshly ground pepper	to taste	
Cognac	100 ml	
Dry white wine	300 ml	
Fresh small cleaned mixed berries such as raspberries, blackberries		500 g

Servings: 12 people

Thinly sliced lamb cutlets	36	
Onions	3	
Lemon juice	250 ml	
Heavy cream	90 ml	
Olive oil	250 ml	
Fresh sage sprigs	5	
Celery stalks	6	
Salt and freshly ground pepper	to taste	
Cognac	125 ml	
Dry white wine	350 ml	
Fresh small cleaned mixed berries such as raspberries, blackberries		600 g

TOOLS:

Chef's knife
Cutting board
Non-reactive dish
Skillet
Spatula
Aluminum foil

PREPARATION:

Trim the fat from the cutlets. Thinly slice the onion. Place the meat in a non-reactive dish and sprinkle the onion, sage, salt, and pepper over it. Pour a splash of lemon juice and olive oil over, and cover and let sit for 1 hour. Remove the meat from the dish and pat it completely dry.

Heat some olive oil in a skillet, and fry the cutlets over medium-high heat until they are cooked medium-rare. Pour the cognac over and ignite it, being sure to remove it from the heat.

Transfer the meat to a plate and tent it with foil to keep it warm. Pour the wine into the skillet and scrape the pan. Cook over high heat until the liquid is reduced by half. Add the berries and season with salt, pepper, lemon juice and cream. Heat through and then spoon over the cutlets. Serve hot.