

**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	1	
Salt and freshly ground pepper	to taste	
Cognac	2 tbs	
Dry white wine	1/4 cup	
Fresh small cleaned mixed berries such as raspberries, blackberries		4 oz

Servings: 4 people

Thinly sliced lamb cutlets	12	
Onion	1	
Lemon juice	1/3 cup	
Heavy cream	2 tbs	
Olive oil	1/3 cup	
Fresh sage sprig	1	
Celery stalks	2	
Salt and freshly ground pepper	to taste	
Cognac	3 tbs	
Dry white wine	1/2 cup	
Fresh small cleaned mixed berries such as raspberries, blackberries		7 oz

Servings: 6 people

Thinly sliced lamb cutlets	18	
Small onions	2	
Lemon juice	1/2 cup	
Heavy cream	3 tbs	
Olive oil	1/2 cup	
Fresh sage sprigs	3	
Celery stalks	3	
Salt and freshly ground pepper	to taste	
Cognac	1/4 cup	
Dry white wine	3/4 cup	
Fresh small cleaned mixed berries such as raspberries, blackberries		10 oz

Servings: 8 people

Thinly sliced lamb cutlets	24	
Onions	2	
Lemon juice	2/3 cup	
Heavy cream	1/4 cup	
Olive oil	2/3 cup	
Fresh sage sprigs	3	
Celery stalks	4	
Salt and freshly ground pepper	to taste	
Cognac	1/3 cup	
Dry white wine	1 cup	
Fresh small cleaned mixed berries such as raspberries, blackberries		14 oz

Servings: 10 people

Thinly sliced lamb cutlets	30
Small onions	3
Lemon juice	3/4 cup
Heavy cream	1/3 cup
Olive oil	3/4 cup
Fresh sage sprigs	4
Celery stalks	5
Salt and freshly ground pepper	to taste
Cognac	1/3 cup
Dry white wine	1 1/4 cups
Fresh small cleaned mixed berries such as raspberries, blackberries	1 1/4 pounds

Servings: 12 people

Thinly sliced lamb cutlets	36
Onions	3
Lemon juice	1 cup
Heavy cream	1/2 cup
Olive oil	1 cup
Fresh sage sprigs	5
Celery stalks	6
Salt and freshly ground pepper	to taste
Cognac	1/2 cup
Dry white wine	1 1/2 cups
Fresh small cleaned mixed berries such as raspberries, blackberries	1 1/2 pounds

**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.