

Lamb with Primitivo

Ingredients for six people

1,7 kg of lean lamb meat, 80 millilitres of extra-virgin olive oil, 3 cloves of garlic and sprigs of rosemary, 7,5 decilitres of Primitivo, salt and pepper.

Wash the meat, dry and cut in little pieces. Put them in a baked clay pan with olive oil, cloves of garlic, rosemary, salt and pepper. Submerge the meat with wine. Cover and simmer. During the two hours cooking every now and then turn the meat to favour its regular cooking. Put all the course in a hollow plate and serve.