

Roast Rack of Lamb with Rosemary



Ingredients:

- 1 rack of lamb
- 2 cloves garlic
- 2 branches fresh rosemary
- 2 tablespoons extra virgin olive oil
- Oroverde Lucano Lacrima
- Salt and pepper to taste

Preparation:

Place a well salted and peppered rack of lamb in a baking tray. Slice garlic and sprinkle on the top together with the rosemary and extra virgin olive oil. Place in a pre-heated oven at 500°F for 14 minutes. Serve immediately.

Makes 2 servings

