

# Recipe for

## RACK OF LAMB IN HAZELNUT CRUST

This recipe was crafted for Attimo Winery by Marc Lanteri in Piedmont, Italy. Marc is a Michelin Star Chef of Ristorante al Castello Grinzane Cavour.

SERVES

4

WINE PAIRING

ATTIMO 2015 BAROLO

### INGREDIENTS

2 racks of Colorado lamb (12-16 rib bones total)

1/2c chopped hazelnuts

clove of garlic

olive oil

flake salt

4 tbl Dijon mustard

2 tbl bread crumbs

1 tbl butter

2015 Attimo Barolo



# DIRECTIONS

Heat oven to 350

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In a large non-stick skillet, melt the butter, add a glug of olive oil and place the slightly crushed garlic clove with the skin on in the skillet. Brown the racks of lamb on all sides over medium flame.

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Remove from heat. With the use of a pastry brush, paint lamb with dijon mustard and dust with flake salt.

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Stir together chopped hazelnuts and bread crumbs. Pat hazelnut crust onto the lamb.

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Bake for 10-15 minutes according to desired doneness. Remove from heat and wrap in aluminum foil and allow to rest for 5-8 minutes in a warm environment.

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Remove aluminium foil, slice along rib bones and serve.

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*\*Signature dish of Marc Lanteri*

*\*Top pairing with the Attimo 2015 Barolo*

