

## LAMB LOIN AU GRATIN WITH MEDITERRANEAN AROMATIC HERBS, SALICE SALENTINO REDUCTION AND PIOPPINI MUSHROOMS

- Ingredients for 4 servings

4 lamb loins	300 g Salice Salentino demi-glace
60 g breadcrumbs	80 g julienne of Polignano carrots
30 g mixed aromatic herbs	100 g mesclun salad (mixed greens)
10 gr grated Grana Padano	150 g cooking bottom sauce with Salice Salentino
50 g EVO oil	200 g Pioppini mushrooms
Thyme	80 g Canestrato cheese cream

- Preparation

Finely chop the aromatic herbs and mix them with breadcrumbs and Grana Padano; put them aside. Brown the 4 lamb loins in a red-hot pan with salt and pepper, then keep it on a baking sheet. Sprinkle the green breadcrumbs with herbs onto the lamb loins. Bake them at 185°C for 8 minutes.

Clean and wash mushrooms. Sauté them in a pan with a drop of EVO oil, thyme and salt to taste. Pour the demi-glace on them and cook at medium heat for 3 minutes.

Lay down the mesclun salad and the julienne carrots on the side of 4 dishes. Pour the mushrooms reduction in the middle of the dish and the lamb loin on it, with some Canestrato cheese cream.

