



FILET D'AGNEAU GRILLÉ (GRILLED LAMB WITH HERBS)

A hearty wine with soft vanilla and oak flavours, a great combination with the taste of lamb.



Serves 2 people



Cooking time: 4 minutes

INGREDIENTS

- 2 lamb fillets of approx. 6 oz (175 g)
- 3 sprigs of thyme
- 2 sprigs of rosemary
- 1 clove of garlic
- Salt and pepper to taste

Wine suggestion: **Pinot noir**

PREPARATION

Sprinkle fillets of approx. 6 oz (175 g) p.p. with freshly chopped thyme, rosemary and a finely chopped clove of garlic. Let fillets marinate in herbs approx. 2 hours.

Sprinkle some olive oil over fillets and grill on the BBQ approx. 2 minutes each side, or fry in a pan 2 minutes per side.

Sprinkle with sea salt and serve with grilled vegetables, such as bell peppers and courgette.