

capretto alla romana

BABY GOAT ROMAN STYLE

2.5kg suckling kid pieces (leg and loin), diced
1 small onion – finely chopped
2 tomatoes – chopped
½ cup finely chopped sage
leaves from 3 sprigs rosemary – finely chopped
2 bay leaves
1 cup freshly chopped flat leaf parsley
3 cloves garlic – finely chopped
1 chilli, seeded – finely chopped
500ml Chrismont LA ZONA Arneis
sea salt and freshly ground black pepper
200ml olive oil
2 litres chicken stock
100gms breadcrumbs
150gms freshly grated Parmigiano-Reggiano

Preheat oven to 180C. Put the kid pieces in a deep roasting tray and add the onion, tomato, herbs, garlic, chilli and white wine. Season with salt and pepper and drizzle with the olive oil. With your fingertips, massage the oil into each piece of lamb. Pour in the stock and sprinkle with the breadcrumbs and Parmigiano-Reggiano. Bake for 45-50 mins (or less for very young kid), until the meat is very tender and has a golden – brown crust. Serve with roasted potatoes or baked artichokes.

PAIR WITH *Chrismont LA ZONA Barbera 2004*

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