

Arrosticini di Agnello

Menu Description: grilled lamb skewer marinated with oregano & extra virgin olive oil, arugula salad

Serving Size: 6 Servings

Categories: Sabatini's

Cost Per Serving	
\$	1.98



Action	Date	Initials
Created:	3.1.17	AJ
Revised:	3.9.17	AJ
	3/22/17	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Lamb Skewers:				
1.000	Kg	Lamb loin (6 x 85g)	Cut into cubes	20-100001593
0.220	Kg	Lemon juice fresh squeezed		20-100000771
0.006	Lt	Olive oil		20-100001607
0.003	Kg	Dried Oregano	To taste	20-100001293
0.003	kg	Fresh Oregano		20-100011710
Garnish:				
0.300	Kg	Arugula		20-100000823
0.100	Kg	Radish	Sliced	20-100000847
0.001	Lt	Balsamic vinegar		20-100001447
0.110	Kg	Lemon juice fresh squeezed salt & pepper to taste		20-100000771
Artichoke & Black Olive Relish:				
0.070	Kg	Black olive Kalamata		20-100001232
0.070	Kg	Artichoke, canned	Chopped coarsely	20-100001190
0.020	Lt	Olive Oil		20-100001607
0.005	Kg	Marjoram, fresh	minced	20-100000885
0.001	kg	Chili flakes salt & pepper to taste		20-100001275
Arugula Purée:				
0.050	Kg	Arugula		20-100000823
0.010	Kg	Pine Nuts	Roasted	20-100000895
0.001	Kg	Garlic		20-100000869
0.010	Lt	Extra Virgin Olive Oil		20-100001607
0.005	Kg	Parmesan		20-100026522

Method of Preparation:

Artichoke & Black Olive Relish:

- 1- Combine olives and artichoke with marjoram, olive oil, salt, pepper, and a little chili pepper.
- 2- Keep refrigerated for 3 days.

Lamb Skewer:

- 1- Cut the flesh of the lamb into cubes, to be threaded onto a skewer.
- 2- Marinate the lamb with lemon juice, olive oil, fresh & dry oregano, and salt in a bowl. Marinate for a couple hours.
- 3- Meanwhile, soak the wooden skewers so that they do not burn or turn black when cooked.
- 4- After, drain the meat from the marinade and pat dry skewered morsels over the skewers.
- 5- Heat the grill and once hot recline the skewers to roast them.

Arugula Puree:

- 1- Blanch the arugula in boiling water with salt. Remove and place in ice bath.
- 2- Remove Arugula from water and ring out. Combine arugula, garlic, parmesan, olive oil, and pine nuts into blender. Purée.

To Finish:

- 1- Serve the lamb skewers with artichoke & black olive relish, arugula, and sliced radishes seasoned with a little extra virgin olive oil, salt, balsamic, and lemon juice.