

COOK, DRINK, LEARN with Acquiesce Winery • 2 May 2021



Costelette d'Agnello – Belle Blanc

1 rack of lamb, divided into 8 riblets
 salt and freshly ground black pepper
 ¼ cup flour, plus extra if needed
 2 eggs

1 cup panko breadcrumbs, plus extra if needed
 2 tablespoons unsalted butter
 2 tablespoons extra virgin olive oil
 lemon wedges, for serving

Trim as much fat as possible from the lamb ribs. Using a meat tenderizer, pound the lamb chops as thinly as possible without tearing them, keeping them attached to the bone. Season them well with salt and pepper. Place flour, eggs, and panko in three separate bowls. Beat the eggs well.

Heat butter and olive oil in a large skillet to medium-high. Coat seasoned lamb chops in flour, then dip them in the egg, then coat with panko. Sauté them for a couple of minutes per side, until golden brown. Depending on the size of your skillet, you may need to cook them in batches and keep them warm in the oven. Served with lemon wedges. Serves 4.

Notes: *Coating the lamb ribs in advance – and keeping them in the refrigerator – chilled makes for an especially crispy crust. While shown here with turnips, I like to serve the cutlets alongside a salad of arugula, shaved Parmigiano-Reggiano, and chopped hazelnuts dressed with olive oil and lemon juice.*