



AGNELLO CON POMODORI SECCHI
(Lamb with Dried Tomatoes)

Ingredients:

- 400 gr. boneless lamb (cut into small pieces)
- 250 ml. chicken broth
- 150 ml. white wine
- 5 dried tomatoes
- 2 garlic cloves
- 1 teaspoon wild fennel flowers
- extra virgin olive oil
- 1 teaspoon salt
- ½ teaspoon pepper

Directions:

Soak the dried tomatoes in warm water for 15 minutes. Combine salt, pepper and wild fennel flowers and sprinkle them over the lamb. Using your hands, mix thoroughly. Place the lamb in a pan with some extra virgin olive oil and halved garlic cloves and cook for 5 to 10 minutes, turning them frequently, add the white wine and allow to evaporate. Cut the tomatoes into strips and mix with the lamb. Cook for about 20 minutes, adding broth if needed.