



## Roşu de Petro Vaselo

Lamb chops with lavender

For 2 persons

Preparation time: 5 minutes.

Cooking time: 10 min

4 bone-in lamb chops

4 potatoes

4 blossoming spicules

1 sprig rosemary

2 tablespoons of olive oil

1/2 tablespoon of pepper

1/2 tablespoon of salt

Remove the lavender flowers and rosemary leaves from the stems.

Wash the potatoes, dry them and cut them in rounds.

Put the lamb chops to marinate for an hour in a bowl with a spoon of olive oil, rosemary leaves, salt and pepper.

Then take a frying pan and fry in a spoon of olive oil the potato rounds, while in another pan, the lamb chops are put together with the marinade and the lavender flowers and cooked until they have a golden color.

Place the lamb chops and the potato rounds on a plate, sprinkle lavender flowers, salt and pepper and serve immediately.