

Lamb chops sage and tomato butter (For 4 Person)

Meat 6 lamb chops to each 50 g

Another 3 tablespoon oil to fry
pepper
salt

Sage and tomato butter 1 tomato
2 tablespoon butter
4 sage leaves
2 cloves of garlic
pepper
salt



- Cave the tomato skin and give the tomato in cooking water for 10-13 seconds. Cool it in cold ice water and peel than the tomato. Cut the tomatoes into quarters and slice then in cubes.
- Season the lamb chops with salt and pepper, give the chops in a pan and fry the chops 2 minutes each side. Put it out and keep it warm.
- Give the butter, sage, garlic and sliced tomatoes to the pan and mix well with salt, serve with the lamb chops.

Tip

- As a side dish we recommend potatoes and zucchini.
- The lamb chops should still be pink inside, because they're too dry otherwise.

