

## Costolette d'agnello marinate con ortaggi grigliati

### Ingredients:

- \* 1 rack of lamb
- \* 240 ml apple juice
- \* 50 ml lime juice
- \* 300 ml olive oil
- \* 3 cloves of garlic
- \* 10 mint leaves
- \* 3 Belgian endive bulbs
- \* 2 red onions
- \* 100 g fresh parsley
- \* Salt and pepper to taste

### Instructions:

1. Start by marinating the lamb rack in the apple juice, lime juice, salt, pepper, 50 ml of olive oil, and mince
2. Preheat the oven to 260 °C with a FAKIRO baking tray inside. In the meantime, slice the Belgian endive
3. Once the oven is hot, insert the lamb rack with the fattier side facing down, and cook for 5 minutes. The
4. Let the lamb rest for 2 minutes before slicing and serving with freshly chopped parsley.