

## Cosciotto di agnello al forno

Difficulty:

Preparation Time: 10 minutes

Cooking Time: 1 hour 30 minutes

Ingredients:

- \* 1.4 kg lamb roast
- \* 3 cloves garlic
- \* 100 ml olive oil
- \* 2 onions
- \* Salt
- \* Pepper
- \* Rosemary
- \* 180 ml red wine

Steps:

1. Preheat the oven to 230°C.
2. Remove the excess fat from the lamb roast and make some incisions to insert the garlic slivers.
3. Roughly chop the onions and spread them in the baking dish with the meat.
4. Salt, pepper, and add the oil and rosemary.
5. Place the dish in the oven, add the red wine, and continue cooking at a low temperature until finished.