

## Introduction

Lamb is considered to be a festive meat. Traditional Easter cuisine always includes a dish made of lamb, and it is true that it's particularly appreciated at ~~this that~~ time of ~~the~~ year; ~~but if the~~ lamb is often associated with a festive dish; ~~it also has already been shown that it is also~~ a meat adapted to many recipes and to everyday life. Simple, easy and quick to cook and roast; ~~the~~ chops or legs are so delicious with different recipes. You can fry or grill lamb and get different flavors. Lamb is naturally tender, ~~and~~ adapts very well to all lifestyles.

~~We can~~ To distinguish ~~between types:~~ lamb, ~~which~~ is an animal more than 6 months old; milk-fed lamb, that has never been grazing grass and is a gastronomic delight; and mutton, 12 months and more, with ~~a~~ more assertive taste.

Similar to beef, lamb is one of the red meats. Its quality, that is to say, its tenderness and its taste, are recognizable by the whiteness of its fat and the tight grain of its pale red flesh; ~~the~~ The white should be slightly pink for the ~~milk-fed lamb~~ of milk, or bright ~~red should be red~~ for the sheep. In addition, each piece of the animal has ~~its specificity~~ a specialty that ~~to should~~ be considered for a certain recipe ~~to be cooked~~.

~~It is~~ The neck of the animal. ~~It~~ is a fleshy piece, a little fat and very bony. It is found whole or cut into slices or pieces. It cooks very well in stew or stir-fry.

The cutlets or chops are ~~first class~~ tender pieces, ~~first class~~, very ~~much~~ appreciated by meat lovers. They are made of a nut of flesh, with a little fat and a bone handle. In general, 2 to 3 ribs per person, depending on their size, are usually cooked in the frying pan, on the grill, or on the plate at high temperature. They can also be baked ~~after~~, ~~marinated~~ in lemon, herbs and olive oil. In the oven, they are also cooked in a square (a piece of meat gathering all the ribs), which ~~will~~ ~~can~~ be roasted.

The ~~net~~ is also a piece of first category. It is in the net that you cut out sides devoid of handle, which are roasted or fried, and which will be delicious with cream of ~~garlic~~.

Commented [HP1]: Correct?

Commented [HP2]: Mutton?

Commented [HP3]: Hot plate? Stove top?

Commented [HP4]: The net the lamb comes in?

## Introduction

Lamb is considered to be a festive meat. Traditional Easter cuisine always includes a dish made of lamb, and it is true that it's particularly appreciated at that time of year; lamb is often associated with a festive dish. It also is a meat adapted to many recipes and to everyday life. Simple, easy and quick to cook and roast; the chops or legs are so delicious with different recipes. You can fry or grill lamb and get different flavors. Lamb is naturally tender, and adapts very well to all lifestyles.

To distinguish between types: lamb, is an animal more than 6 months old; milk-fed lamb, that has never been grazing grass and is a gastronomic delight; and mutton, 12 months and more, with a more assertive taste.

Similar to beef, lamb is one of the red meats. Its quality, that is to say, its tenderness and its taste, are recognizable by the whiteness of its fat and the tight grain of its pale red flesh. The white should be slightly pink for the milk-fed lamb, or bright red for the sheep. In addition, each piece of the animal has a specialty that should be considered for a certain recipe.

The neck of the animal is a fleshy piece, a little fat and very bony. It is found whole or cut into slices or pieces. It cooks very well in stew or stir-fry.

The cutlets or chops are first class tender pieces, very much appreciated by meat lovers. They are made of a cut of flesh, with a little fat and a bone handle. In general, two to three ribs per person, depending on their size, are usually cooked in the frying pan, on the grill, or on the plate at high temperature. They can also be baked after marinating in lemon, herbs and olive oil. In the oven, they are also cooked in a square (a piece of meat gathering all the ribs), which can be roasted.

The net is also a piece of first category. It is in the net that you cut out sides devoid of handle, which are roasted or fried, and which will be delicious with cream of garlic.