

SCOTTADITO WITH ARTICHOKE PESTO

Scottadito means 'burned fingers' in Italian. The cutlets are a little fiddly to put together, but they can be done well in advance. And bloody hell are they worth it. Lamb is more accessible, but look out for veal if you can. These make extremely good and substantial finger food.

for the scottadito:
about 12 lamb or veal cutlets,
on the bone
100g breadcrumbs
2 tbsp butter, melted
1 tbsp each of chopped
parsley, sage and rosemary
30g pecorino
12 sliced pancetta

for the artichoke pesto:
4 preserved artichokes,
drained
4 cornichons
1 tsp capers
2 hard-boiled eggs
50ml olive oil
1 tsp wholegrain mustard
2 tbsp flat-leafed parsley,
chopped
vegetable oil
butter

With a small, sharp knife, cut a cavity in each of the cutlets, working from the bone.

Mix the breadcrumbs, melted butter, herbs and pecorino together. Fill each cutlet with this mixture and wrap with a slice of pancetta, ensuring the pancetta overlaps. Pop them into the fridge for about an hour so that they can firm up.

For the artichoke pesto, finely chop the artichokes, cornichons and capers, and gently combine. Separate the egg yolks and whites. Chop the whites finely and push the yolks through a sieve. Combine with the artichoke mixture. Mix in the olive oil, mustard and parsley. Set aside.

Heat a frying pan over high heat. Add some oil and place the cutlets in on the side where the pancetta is overlapping. When totally sealed, turn over, add a knob of butter and allow to brown, spooning butter over to caramelise the meat.

Serve alongside the artichoke pesto.

