

## Brodo d'Agnello allo Zafferano

(rich lamb and saffron broth with sumac laced pasta)

serves 4-6

### Lamb Saffron Broth

2 lbs lamb meat with bone (such as shank or shoulder)  
1 yellow onion, peel left on and quartered  
2 stalks celery, cut in half  
1 large ripe tomato, quartered  
1 cup dry white wine  
4 cloves garlic  
Two generous pinches of Villa Jerada saffron threads (or more to taste)  
Salt

### Garnish

1 carrot, brunoise (fine, uniform dice)  
¼ fennel bulb, brunoise  
½ stalk celery, brunoise

### Pasta

2 eggs  
1 ¼ cup all-purpose flour  
2 tsp Villa Jerada sumac  
Pinch of salt

### Make the Broth

-pre-heat the oven to 400°  
-place lamb, onion, celery and tomato on a roasting pan, sprinkle with salt and roast in the oven for 30-45 minutes or until the lamb and vegetables begin to caramelize (lamb does not need to be cooked, but the caramelization will add a lot of flavor)  
-transfer lamb and vegetables to a stock pot, then deglaze the roasting pan with the white wine and loosen the browned bits with a rubber spatula, then pour the wine into the stock pot  
-add 1 ½ qts water and the whole garlic cloves to the stock pot, bring to a boil over high heat then reduce to a simmer, add about 2 tsp salt, cover and simmer for 1 ½ to 2 hours or until meat is tender, add additional salt to taste if needed  
-while still hot, strain the stock, reserve the lamb meat and discard vegetable solids (or find a different use)  
-add saffron threads, allow to infuse for 30 minutes or overnight if possible  
-chop lamb meat into small cubes, set aside or refrigerate overnight

### Make the Pasta

-in the meantime, make your pasta  
-pour flour out onto work surface, preferably wood or marble, make a well in the flour and drop in the eggs, sumac and salt  
-with a fork, whisk the eggs and gradually pull in the flour from the borders, equally on all sides, continue this way until the dough becomes stiff enough to work with your hands  
-knead the dough and gradually work into a ball adding flour as needed to make a stiff dough  
-wrap with plastic and let the dough rest for 30 min before proceeding  
-roll out small pieces of dough into long thin ropes  
-pinch off pieces of dough the size of mini peas, and curl into mini shells with your thumb on the work surface  
-transfer to a tray lined with parchment and allow to dry while you finish the broth (you may also freeze it at this point if making it for a later date, use within 1 week)

### Plating

-bring lamb stock to a boil with the brunoise vegetables  
-add the pasta (as much or as little as desired), cover and cook until desired tenderness, about 5 minutes  
-once the pasta is cooked, add the cubed lamb, heat through and serve immediately, drizzle with Villa Jerada's Desert Miracle extra virgin olive oil if desired



Explore  
the Villa Jareda  
website at  
[villajerada.com](http://villajerada.com)