

Lamb under the lid

From ancient times known lamb from island Krk, bred on the rocks overgrown with sage, immortelle, thyme and heather, will totally give us a gastronomic delight prepared under the baking lid. Old records testify that the lamb under the baking lid is prepared in our region for millennia. Despite its longevity, it has been increasingly valued in today's gastronomy of littoral region and islands.

In simple clay or metal pot are sorted peeled potatoes, fresh vegetables and lamb cut in bigger chunks. Mentioned ingredients are spiced with salt, olive oil, branches of fresh plucked sage, rosemary and white wine from island Krk - Žlahtina. The pot is then covered with a metal lid, from all sides covered with hot coals and baked.

If your journey takes you to our Trattoria, we recommend this dish to experience the flavors of some gone past times!



Enjoy!