



FUSTINI'S[®]

Pistachio Crusted Lollipop Lamb with Fig Compote and Brie

Ingredients

- 1 teaspoon [Fustini's Persian Lime olive oil](#) (plus more for the mustard)
- 3 dried figs, chopped
- 1 teaspoon jalapeno, minced
- 1 teaspoon red pepper, fine diced
- 1 tablespoon [Fustini's Fig balsamic](#)
- 1 tablespoon [Fig & Maple Paste](#)
- 1 teaspoon lime juice
- 1 rack lamb, cut into 8 to 9 lollipops
- 1 tablespoon light mustard, like champagne
- 1 teaspoon shallot, minced
- salt and pepper
- 1 cup pistachios, chopped
- 3 tablespoons [Fustini's Robust SELECT olive oil](#)
- 8 slices brie cheese

Directions

Step 1.

Heat one teaspoon Fustini's Persian Lime olive oil in small sauté pan over medium heat and add the figs. Cook for 10 minutes over low heat and add the jalapeno and red pepper and continue cooking for 2 minutes, stirring frequently. Add the Fustini's Fig Balsamic Vinegar, Fig & Maple Paste and lime juice and cook on low until thickened - 2 to 3 minutes. Turn off heat and keep warm.

Step 2.

Lay the lamb lollipops out on a sheet tray and the chopped pistachios on another sheet tray. Combine the mustard, one teaspoon Fustini's Persian Lime EVOO and shallot and spread this mixture all over the lamb chops. Bread the lamb by dredging in the chopped pistachios.

Step 3.

Heat the three tablespoons of Fustini's Single Varietal EVOO in a large skillet over moderately high heat and when hot, fry the lamb chops on both sides until brown and fully cooked. Remove from the heat and immediately top with a slice of brie cheese.

Step 4.

To serve, place a lamb lollipop on service plate and dollop some of the fig compote on top.

Step 5.

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