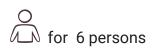
ORANGE SAUCE





Ingredients :

- 1 Orange
- 2 tablespoons pistachio oil
- 1 tablespoon pistachios

Instructions:

- 1. Cut the orange (preferably organic) into small pieces, with the skin on.
- 2. Crush the pistachios and mix all the ingredients with the pistachio oil. Slightly crush everything and mix it.

This is the perfect seasoning for lamb chops, as well as for panoufles or a bake roasted leg.



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