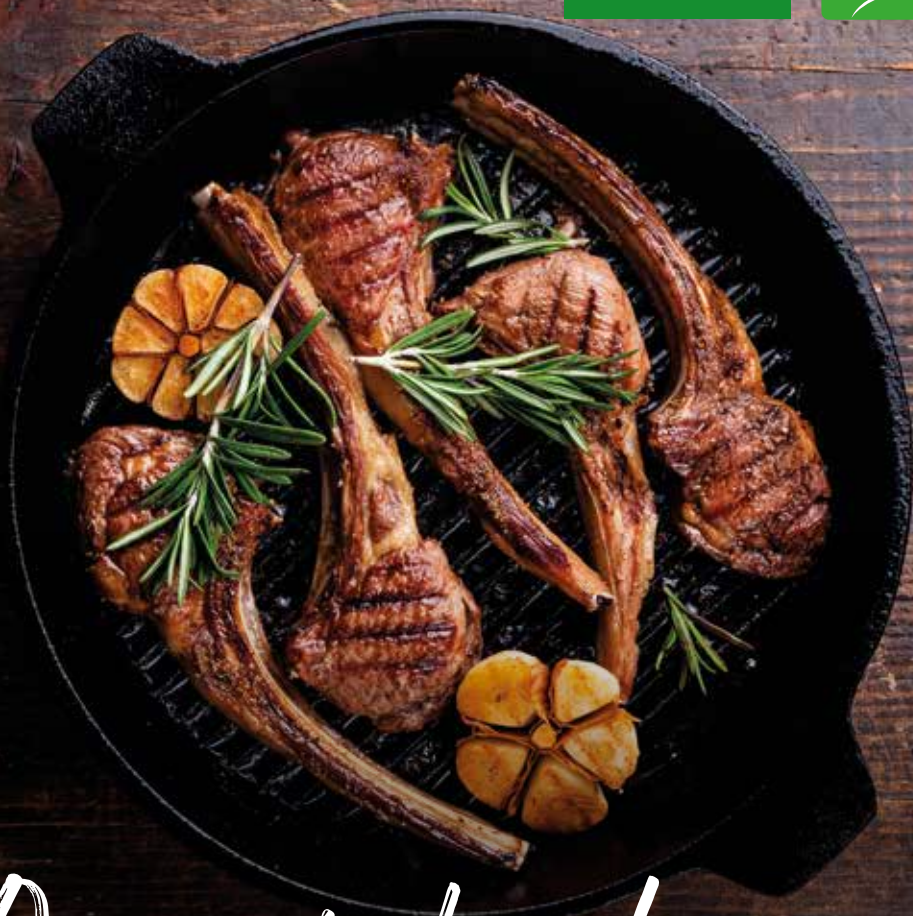


We see the big picture.
Our organic farmers.



Organic lamb

Got some questions about organic lamb?
We have the answers.

Supported by the federal government, federal provinces and the European Union

 Federal Ministry
Republic of Austria
Agriculture, Regions
and Tourism


LE 14-20
Entwicklung für den Ländlichen Raum

The European
Agricultural Fund for
Rural Development:
Europe investing in
rural areas 

WE PRODUCE FOOD RESPONSIBLY AND WITH FULL FLAVOUR!

We say no to genetic engineering, also in feedstuffs. This is because of our sense of responsibility towards our children and their children since nobody has ever been able to prove that genetic engineering is harmless in the long run.

Organic farming means quality joined with responsibility

Organic farmers take care of the welfare of their animals. Their sheep can go outside in summer and in the winter. In the stable they have a lot of space to lie down, play and eat. This happens out of responsibility for our animals.

Organic farming means pleasure without ifs and buts

Sheep from organic farms are given natural milk at least 45 days when they are lambs, preferably from the mother animal. They eat juicy grass and fragrant hay, graze on organically cultivated meadows and are, in addition, exclusively fed with organic feed. This way it is also excluded that genetic modified organisms are served through the feeding.

Source of good taste

The taste reflects the quality: thanks to the organic farmers and their animals the meat has a tender structure and can be easily prepared, beyond that there are hand-made sheep milk specialties. At the farm or at the organic market, in the organic specialist trade store or in the gastronomy - many paths lead to tasty food.¹

¹ Shopping addresses of organic farms can be found at www.biomaps.at, for example.

Organic ingredients for 4 people

| | |
|--------------------------|-------------------------------|
| 4 small lamb legs | 1/8 l dry white wine |
| 4 tbsp olive oil | 250 ml of water |
| salt, pepper | 200 g tinned tomatoes (polpa) |
| 6 anchovy fillets | 10 black olives |
| 4 cloves of garlic | 1/2 bunch of parsley |
| 1 tbsp. rosemary needles | 1 chillies peppers, crushed |

Season the lamb with salt and pepper, fry well in oil all around. Then remove the meat. Fry the anchovies, garlic cloves, rosemary and chillies briefly, pour in the white wine, boil and then put the lamb stew back into the pan. Add water, tomatoes and olives. Cook in the oven at 180° C for about 1.5 hours. Serve with chopped parsley, polenta, potatoes or simply bread and lettuce.

