

# LAMB CUTLETS AUSBARREL

Everyone loves lamb, especially a lamb rack. They are great to serve to your family but you can also prepare and serve to your best foodie friends, especially when AUSBARREL is involved!

Below is a simple recipe that you can use as a kitchen staple or when you are hosting a dinner party!

At your local greengrocer, select some fresh seasonal vegetables. Wash and roughly chop vegetables. Spray canola oil over the vegetables and season with freshly ground salt and pepper. Place the vegetables on the pre-heated char grill, barbeque or griddle plate. Cook for two minutes each side and place in an oven preheated to 180°C for approximately 10 minutes.

Choose a good quality lamb rack or points from your local butcher (4 points per person). If you have a rack, cut into points. Dry both sides of each point with some paper towel and season with freshly ground salt and pepper. Place on the pre-heated char grill, barbeque or griddle plate used for the vegetables. Cook each side until medium rare (approximately 2 minutes depending on the thickness of the points). Remove from the heat and place on a cooling tray and place a clean tea towel over to let them rest.

Serve 4 points for each guest with vegetables on a plate, drizzle with your choice of AUSBARREL; we think that AUSBARREL Pear is perfect for this dish, and we also love AUSBARREL Premium Fig, Premium Truffle or Original.

