

Pro Tip Recipes

PREP TIME 20 MIN | COOK TIME 4 HOURS | SERVES 10

MASTERSTOCK LAMB RIBS

Method

1. Bring lamb ribs to room temperature before starting recipe. Pre-heat wood fired oven or barbeque or oven to 140 ° C.
2. Heat wok over high heat, add sesame oil, followed by garlic, ginger, coriander, green onions, star anise and cinnamon quills. Stir to combine, deglaze wok with Shaoxing wine. Add brown sugar, soy sauce and water. Bring to the boil, stirring to dissolve sugar. Reduce heat to a gentle simmer and cook for 25 minutes to allow the flavours to infuse.
3. Place lamb in a gastronome, meat side down, pour over master stock. Cover with baking paper and foil, place in wood fired oven, oven or barbeque, lid down. Cook for 2 ½ hours.
4. Drain ribs, reserving masterstock. Strain masterstock back into wok, increase heat to high and cook for 10 minutes or until reduced and thickened to a glaze. Place ribs back into wok or on barbeque or chargrill plate, cook for 5 minutes, coating with glaze. Turn and baste regularly to prevent burning.
5. Garnish with shallots, coriander and sesame seeds. Serve with pickled vegetables.

INGREDIENT LIST

Lamb

- 3kgs lamb short rib racks

Other Ingredients

- 20mls sesame oil
- 25g garlic cloves, crushed
- 60g piece ginger, thickly sliced
- 25g coriander roots and stems
- 150g green onions (shallots), chopped
- 8 star anise
- 4 cinnamon quills
- 250ml Shaoxing wine
- 185g brown sugar
- 375mls light soy sauce
- 3 litres cold water
- Green onions, sliced on the diagonal, coriander leaves and sesame seeds.

Serving Suggestions

- Pickled Vegetables
- Shallots
- Sesame seeds

