

Pro Tip Recipes

PREP TIME 15 MIN | COOK TIME 10 MINS | SERVES 10

LAMB AROSTICINI SKEWERS

Method

1. Thread 5-6 pieces of lamb onto each skewer. Dip rosemary in oil.
2. Heat a barbeque or char-grill pan over high heat. Brush the lamb skewers with rosemary brush, season and grill lamb in batches, turning occasionally, until slightly charred and cooked through (8-10 minutes). Serve with panzanella salad, aioli and lemon halves.

INGREDIENT LIST

Lamb

- 1.3 kgs lamb shoulder, diced into 1.5cm pieces

Other Ingredients

- ½ bunch rosemary, tied
- 3g ground black pepper
- 20 bamboo skewers, soaked
- 80ml olive oil

Serving Suggestions

- Kipfler Potatoes
- Watermelon Radish Salad
- Herb Salsa

