

Lamb Cutlets with Chilli & Coriander Butter

(Serves Four)

Ingredients

8 x double French cut Lamb cutlets
Half a head of Iceberg lettuce, washed & torn
1 x Spanish Onion thinly sliced
2 x tablespoon good olive oil
100gm butter
1 tablespoon chopped fresh coriander
1 x tablespoon dried chilli flakes
8 x small Desiree or Pink Eye potatoes
Garlic salt
Salt

Method

Melt the butter & combine with the coriander & chilli flakes in a bowl. Mix well & return to fridge for approximately half an hour to set, mixing occasionally.

Quarter the potatoes & place in a large freezer bag with half the garlic salt, oil & salt to taste, seal the bag & shake till the potatoes are coated.

Remove from bag & spread evenly in baking tray with a little more oil. Place in a 180°C preheated oven for 30-45 mins or until cooked & crunchy.

Heat a non stick fry-pan or BBQ plate on high, sear & seal the cutlets on high for approx. 2-3 mins each side then transfer to oven to finish cooking (approximately 10mins for rare, 15mins for med etc).

Place lettuce on plates with onions then layer potatoes, finishing with lamb cutlets. Spoon butter on cutlets & add extra chilli flakes & Coriander as garnish if desired.

We suggest enjoying this with the T-XIV Sparkling Shiraz.