

## Recipe **SPRING LAMB CUTLETS CRUSTED IN SPICED DUKKAH**

Ref No. ANP006

### INGREDIENTS:

- 12 lamb cutlets
- olive oil
- 30g coriander seeds
- 30g cumin seeds
- 1/2 cup **DUCKS NUTS WHOLE NATURAL ALMONDS**, chopped
- 1/2 cup **DUCKS NUTS MACADAMIAS**, chopped
- 1/2 cup sesame seeds, roasted

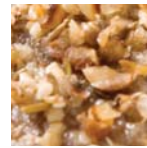
### METHOD:

Mix the spice, nuts and seeds together, season to taste with salt and stir well to combine.

Brush the cutlets lightly with olive oil and then dip into the prepared Dukkah.

Place onto a tray and refrigerate until ready to cook. 20 minutes refrigeration or longer gives the best results.

Heat the pan or barbeque until hot, lightly oil and cook the cutlets until lightly golden on both sides, leaving the lamb medium rare for best flavour.



**SAUNDERS'**

**MALT  
EXTRACT**