



DANCING BULL

Lamb Cutlets with Tomato & Almond Salsa

INGREDIENTS

12 trimmed lamb cutlets
Extra virgin olive oil
6 cloves garlic
4 long red chiles, split & de-seeded
Seasoned salt & freshly ground pepper
2 lemons, juiced

Salsa:

4 cloves garlic
Seasoned salt & freshly ground pepper
2 long red chiles, de-seeded & roughly chopped
2 large ripe tomatoes, peeled, skinned & diced
2 tablespoons toasted almonds
2 tablespoons parsley leaves
Splash red wine vinegar
Splash extra virgin olive oil

INSTRUCTIONS

Marinate the lamb cutlets in the olive oil, garlic, chile, seasoned salt, pepper, and lemon. Place the lamb on a hot BBQ & cook to medium rare, turning once.

To make the salsa, pound the garlic in a mortar & pestle, with a little seasoned salt and add the chiles. Pound a little further. Add the tomato, almonds, parsley, red wine vinegar, olive oil, and pepper. Place aside.

To serve, plate up the cutlets and serve the salsa on the side. Drizzle a little more olive oil over the top.

Serve with Dancing Bull Cabernet Sauvignon.