 

BBQ LAMB CUTLETS WITH ROSEMARY CRISPY POTATOES & ASPARAGUS

SERVES: 4

INGREDIENTS

12 lamb cutlets

750g new potatoes

3 cloves garlic, chopped finely

1 branch of rosemary, leaves removed and chopped finely

Olive oil

Salt & pepper

2 bunches fresh asparagus

COOKING DIRECTIONS

1. Cut potatoes into large chunks and steam until tender. Place in a bowl with garlic, rosemary, salt & pepper and a generous dollop of olive oil and stir to cover all potatoes with the other ingredients. Set aside until BBQ ready.
2. Heat hotplate of BBQ and pour potatoes onto it once sizzling hot. Allow to become crispy and browned.
3. Season lamb cutlets on both sides with salt and pepper and cook on hotplate on both side until still pink in the middle.
4. Grill asparagus on the hotplate, with a little olive oil, until tender.
5. Serve a mound of crispy potatoes topped with three cutlets and some asparagus for each person and enjoy with The Crater Rim Rata Pinot Noir

