



USE WHAT'S ON YOUR DOORSTEP
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Chilli and Cumin Lamb Skewers

With Mint and Almond Pesto

Serves 4

LAMB SKEWERS

500g lamb leg, boned out
3 tsp. cumin seeds
1 tsp. crushed dried chilli
generous pinch salt
1 clove garlic, crushed
1 tblsp. olive oil, plus extra for frying

PESTO

2 cups mint leaves, loosely packed (1 bunch), chopped
2 tblsp. slivered almonds
½ clove garlic, finely chopped
2 tblsp. olive oil
2 tsp lemon juice
generous pinch salt

1. Put the cumin seeds and chilli flakes in a small non-stick frypan over low heat. Toast, stirring regularly, until fragrant and toasted. Tip spices into a mortar and pestle with the salt and garlic and grind to a paste gradually adding olive oil as needed until a chunky paste is formed.
2. Cut the lamb across the grain into thin strips.
Rub the lamb strips with the spice paste and leave to marinate for as long as possible, preferably overnight.
Thread the meat onto skewers.
3. For the pesto, combine the mint leaves, almonds and garlic into a clean mortar and pestle and grind to a paste gradually adding olive oil as needed. Add the lemon juice and salt to taste and stir to combine.
4. Heat a large non-stick frypan (or bbq) over high heat and add a drizzle of oil.
Fry the skewers, turning regularly, until they are just cooked through.
5. Serve the skewers with the pesto and a cheek of lemon on the side.



POLL DORSET – for quality, taste and tenderness