



Recipe Card

Mustard Lamb Cutlets With Mint Aioli And Char-grilled Potatoes



Serves: 4



Cooking Time 35 minutes



Level: Capable



INGREDIENTS

12 (about 1.2kg) lamb cutlets
1 tablespoon wholegrain mustard
2 garlic cloves, crushed
2 tablespoons olive oil
250g kipfler potatoes, sliced diagonally
200g snow peas
1 bunch asparagus, trimmed, halved
Mint aioli
1/4 cup mint leaves
1 garlic clove, crushed
1 egg yolk
1/2 teaspoon mustard powder
1 tablespoon malt or cider vinegar
1/2 cup (125ml) light olive oil

PREPARATION

1. Combine the lamb, mustard, garlic and 2 teaspoonfuls of the oil in a medium bowl. Set aside for 15 minutes to marinate.
2. Meanwhile, cook the potatoes in a saucepan of boiling water for 7-8 minutes or until almost tender. Add the snow peas and cook for a further 1 minute or until tender crisp. Refresh under cold running water.
3. To make the mint aioli, place the mint, garlic, egg yolk, mustard powder and vinegar in the bowl of a food processor and process until combined. With the motor running, gradually add the oil in a thin, steady stream until mixture is thick and pale. Season with salt and pepper.
4. Preheat a barbecue or char-grill pan on high. Add the lamb to the grill and cook for 2 minutes each side for medium or until cooked to your liking. Transfer to a plate and cover with foil. Set aside for 5 minutes to rest. Brush the potatoes and asparagus with remaining oil. Add the potatoes to the grill and cook for 2 minutes each side or until charred. Add the asparagus and cook for 2 minutes or until just tender. Remove from heat.
5. Arrange the potato, snow peas and asparagus on serving plates. Top with lamb and dollop with aioli