

Roast lamb cutlets with Dilmah Peppermint Cinnamon and Clove Crust



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Peter Kuruvita

- Sub Category Name
Main Courses
Savory
- Recipe Source Name
Dilmah t-Series Recipes
- Festivities Name
Christmas
- Activities Name
Tea Inspired Lunch Corner

Used Teas



t-Series Peppermint,
Cinnamon and Clove

Ingredients

Roast lamb cutlets with Dilmah Peppermint Cinnamon and Clove Crust

- 1 cup Macadamias
- 1 Lemon (Zest)



- 3 Slices of Whole Meal Bread (crustless)
- 1/2 Bunch Fresh Peppermint
- 1/2 teaspoon Organic Cinnamon Powder
- 1/4 teaspoon Clove Powder
- 1 tablespoon Dilmah Peppermint Cinnamon and Clove tea (crushed)
- 4 Lamb Cutlets (French trimmed)
- 2 tablespoons Dijon Mustard

Methods and Directions

Roast lamb cutlets with Dilmah Peppermint Cinnamon and Clove Crust

- Blend macadamias, lemon zest, breadcrumbs and mint in a blender until fine and moist.
- Remove from the blender and mix through the dry spices and tea.
- Set aside for 2 hour to infuse.
- Seal the lamb cutlets quickly on an oiled frying pan, spread the mustard over one side, and coat with the macadamia crumb mixture.
- Place in the oven for 4-6 minutes or until they are cooked to your liking. Remove and allow to rest in a warm place for 5 minutes.
- Garnish with fresh vegetables and lamb jus.

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