

Macadamia and Lemon Myrtle Crusted Lamb

Prep Time: 10 mins

Cook Time: 30 mins

Difficulty: Easy

Servings: 4

Ideal for: Family Q

Ingredients

2 frenched racks of lamb

1 cup macadamia nuts

2 garlic cloves, peeled

1 tablespoon fresh rosemary leaves

1 teaspoon ground lemon myrtle

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

2 teaspoons olive oil

2 tablespoons Dijon mustard

Method:

Step 1

Set up your barbecue for indirect cooking. On a Family Q, place a convection tray and trivet directly on the grill, and preheat.

Step 2

Using a sharp knife trim most of the fat from the lamb rack, leaving behind a thin layer.

Step 3

In a food processor, process the macadamias, garlic, rosemary, lemon myrtle, salt, pepper and olive oil into a chunky paste.

Step 4

Spread the Dijon mustard over flesh of the lamb racks, press the macadamia crumb onto the outside of the racks of lamb. If desired, wrap the bones in alfoil.

Step 5

Once the barbecue has preheated, make turn the centre burner to low, and the outer burner to high. Place the lamb racks on and cook for 20 to 30 minutes or until cooked to your liking.

Step 6

Leave to rest for 5 to 10 minutes before carving into individual portions.

