



Fleurieu Lamb Lollypops

with Warm Tabbouleh Salad, Paris Creek Labne
& Smoked Willunga Almonds

INGREDIENTS

Serves 8

8 x 4 rib, Fleurieu lamb racks,
trimmed, scored & seasoned

Labne

500g Paris Creek plain yoghurt,
drained & hung in a rinsed
Chux for 24 hours

50g Taronga Orchards smoked
Willunga almonds, coarse
chopped to garnish

Tabbouleh Salad

100g Moghrabieh cous cous

1 bunch flat leaf parsley, chopped

1 lemon, zested

1 bunch spring onions,
finely chopped

1 tablespoon Salsa Verde or Pesto

Splash of Coriole Aged
Red Wine Vinegar

Drizzle of Diana's Extra Virgin
Olive Oil

Salt & pepper

Recommended Wine Pairing:
Grenache

METHOD

Sear the lamb racks in a very hot pan and roast in a hot oven till done to your liking, then rest for 15 minutes in a warm spot.

Bring water to boil and add Moghrabieh. Cook until tender then drain and add the olive oil so the pearls don't stick together. Combine all remaining tabbouleh ingredients.

To serve, place the tabbouleh salad on the plate, cut the lamb rack between the ribs and arrange on the plate. Scoop the labne and place on top of the lamb. Add a sprinkle of Willunga Taronga Orchards smoked almonds and serve.