



DUKKA-CRUSTED BBQ LAMB CUTLETS

Recipe by Grant Suckling

SERVES 4

"Grant has been a Butcher for over 50 years. He is semi-retired but occasionally still wields a knife at iconic Clapham Butcher, St James Quality Cuts."

INGREDIENTS

- French lamb cutlets —ask your friendly butcher to trim all the fat or you can do this prior to preparing
- Dukka; Grant recommends making your own using local/native Australian's ingredients or '2 Hills and a Creek' dukka from the Willunga Farmers Market

METHOD

1. Place the lamb cutlets in a large glass or ceramic dish. Pour a generous amount of dukka into a small bowl.
2. Pour the dukka over the lamb and rub to evenly coat. Cover and allow to set at room temperature.
3. Preheat a barbeque grill on high. Reduce heat to medium. Add the lamb and cook for 2 minutes each side for medium-rare or until cooked to your liking.
4. Transfer lamb cutlets to a serving platter. Cover with foil and set aside for 5 minutes to rest before serving.
5. Serve with a roasted beetroot and pumpkin, rocket and feta salad and a glass of Fox Creek Jim's Script.

WINE MATCH: JIM'S SCRIPT CABERNET SAUVIGNON - MERLOT - CABERNET FRANC - PETIT VERDOT

Raspberry, black cherry, blackberry, coffee, mocha, hints of toast, brown spice and roast nuts. The wine is drawn through to completion by fine silky tannins that give the palate focus, style and length. Jim's Script is a medium bodied, balanced and multilayered wine that is superb with food.



FOX CREEK
FROM THE SOILS OF MCLAREN VALE™