
CEYLON CINNAMON SPICE LAMB FILLET



Food : Main Courses

Ingredients

Smoked Lamb Fillet

- 250g lamb fillet
- 1 tsp smoked paprika
- 1 sprig of rosemary
- 1/2 tsp chopped garlic
- 30ml olive oil
- 2 figs
- 1 punnet of micro herbs
- Salt to taste

Pancetta Crisp

- 10 slices of pancetta

Caramelised Onion

- 2 tbsp olive oil
- 3 sliced brown onions
- 2 tbsp brown sugar
- 2 tbsp balsamic vinegar

Smoking Mix

- 3 star anises
- 20ml olive oil
- 200ml wood chips
- 30g Dilmah Ceylon Cinnamon Spice Tea

Methods

Smoked Lamb Fillet

- Combine the paprika, rosemary, garlic, olive oil, herbs and salt.
- Marinate the lamb in the mixture and cover with plastic wrap and leave in the fridge for 2-3 hours.
- Cut the figs in quarters, drizzle with olive oil and grill.

Pancetta Crisp

- Put the pancetta slice on greaseproof paper and

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- sprinkle salt and pepper on it.
 - Bake at 200C for 10 minutes or until crisp.
 - Once crisp place the pancetta on a tea towel to absorb the excess fat.

Caramelised Onion

- Sauté the sliced brown onions in olive oil until they are translucent. (20-30 minutes)
- Add the vinegar and sugar and cook on low heat until all liquid has evaporated.
- Allow to cool.

Smoking Mix

- Put silver foil in an oven tray and place the wood chips, tea and star anises on the foil.
- Light the wood chips and allow to smoke.
- Place the lamb fillet on a wire rack and drizzle olive oil over it.
- Place the wire rack over the smoke and cover. Leave for 15 minutes for medium-rare lamb.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Ceylon Cinnamon Spice Tea