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# ROAST LAMB CUTLETS WITH DILMAH PEPPERMINT CINNAMON AND CLOVE CRUST



Food : Main Courses

## Ingredients

- 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

1. Blend macadamias, lemon zest, breadcrumbs and mint in a blender until fine and moist 2. Remove from the blender and mix through the dry spices and tea. 3. Set aside for 2 hour to infuse.
4. Seal the lamb cutlets quickly on an oiled frying pan, spread the mustard over one side, and coat with the macadamia crumb mixture 5. 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. 6. Garnish with fresh vegetables and lamb jus

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Peppermint, Cinnamon and Clove