

maimoa
BY ANZCO
FOODS

ANZCO PREMIUM LAMB
*Aged
tenderness*
HANDPICKED IN NEW ZEALAND



*Sichuan Rack of Lamb
with Cumin & Chilli*

Sichuan Rack of Lamb with Cumin & Chilli

INGREDIENTS

4 x Maimoa Racks of Lamb

Lamb rub

2 tbsp cup cumin seeds
1 tbsp whole black peppercorns
2 tbsp Sichuan peppercorns
4 dried red chillies
1 tbsp fennel seeds
2 star anise pods
1 tbsp onion powder
1 tbsp garlic powder
1 tbsp ground ginger
2 tsp canola oil
Dark soy sauce, for brushing

Sauce

2 cups chicken stock
1 tbsp fine fresh ginger
1 garlic clove, crushed
1 tsp tobanjan
1 tsp sugar

Garnish

Thinly sliced scallion & red chilli



METHOD

Preheat the oven to 170°C.

In a skillet, toast the cumin, whole black peppercorns, Sichuan peppercorns, dried chillies, fennel seeds and star anise over moderate heat, stirring, until fragrant, about 3 minutes. Let cool, then finely grind. Mix with the onion and garlic powders and ginger.

Lightly brush the lamb all over with oil and then soy sauce. Rub the spice mixture all over. In a skillet, heat the 2 tablespoons of oil. Sear the racks over moderate heat until browned on both sides, 2 minutes per batch. Transfer to the baking sheets. Roast the lamb for 20 minutes at 170°C. Let rest for 15 minutes.

In a saucepan, combine the chicken stock, ginger, garlic, tobanjan, sugar. Simmer over moderate heat until reduced to 1 cup, about 15 minutes.

Carve the lamb into chops and drizzle with the sauce. Garnish with scallions, sliced red chillies and crispy shallots.