ARIANE BENNETT—BLACK GARLIC & OLIVE LAMB SKEWER

7 REPEAT THIS PROCESS UNTIL THE LAMB FILLS THE PADDLE SKEWER. YOUR LAMB SHOULD LOOK LIKE 'S' SHAPES AROUND THE OLIVES

PLACE ON TINFOIL AND COOK IN THE OVEN FOR 10-15MINS APPROX.

ALTERNATIVELY GRILL OR BBQ AT A MEDIUM HEAT UNTIL LAMB IS COOKED TO YOUR TASTE

THIS IS DELICIOUS SERVED WITH A CHINESE SPICED RICE ON A BED OF GREENS

ARIANE BENNETT—BLACK GARLIC & OLIVE LAMB SKEWER

1 USE A PIECE OF LEG OF LAMB, FAT TRIMMED AND CUT TO APPROX 10cm LONG, 1.5cm DEEP

2 CUT THIS INTO SLICES APPROX 3mm WIDE

3 SLICE EACH STRIP IN HALF

4 COAT ALL OF THE STRIPS ON EACH SIDE WITH BLACK GARLIC MARINADE

5 USING A PADDLE SKEWER, THREAD ON A PITTED OLIVE THROUGH ITS CENTRE. THREAD ON A PIECE OF YOUR LAMB AT THE END OF THE PIECE OF MEAT AMD ADD ANOTHER OLIVE

6 FOLD THE LAMB BACK ON ITSELF, CURVING AROUND THE OLIVE AND THREAD ON THE SKEWER. ADD ANOTHER OLIVE. ADD ANOTHER PIECE OF LAMB IF REQUIRED


BLACK GARLIC & OLIVE
LAMB SKEWER


BLACK GARLIC & OLIVE
LAMB SKEWER