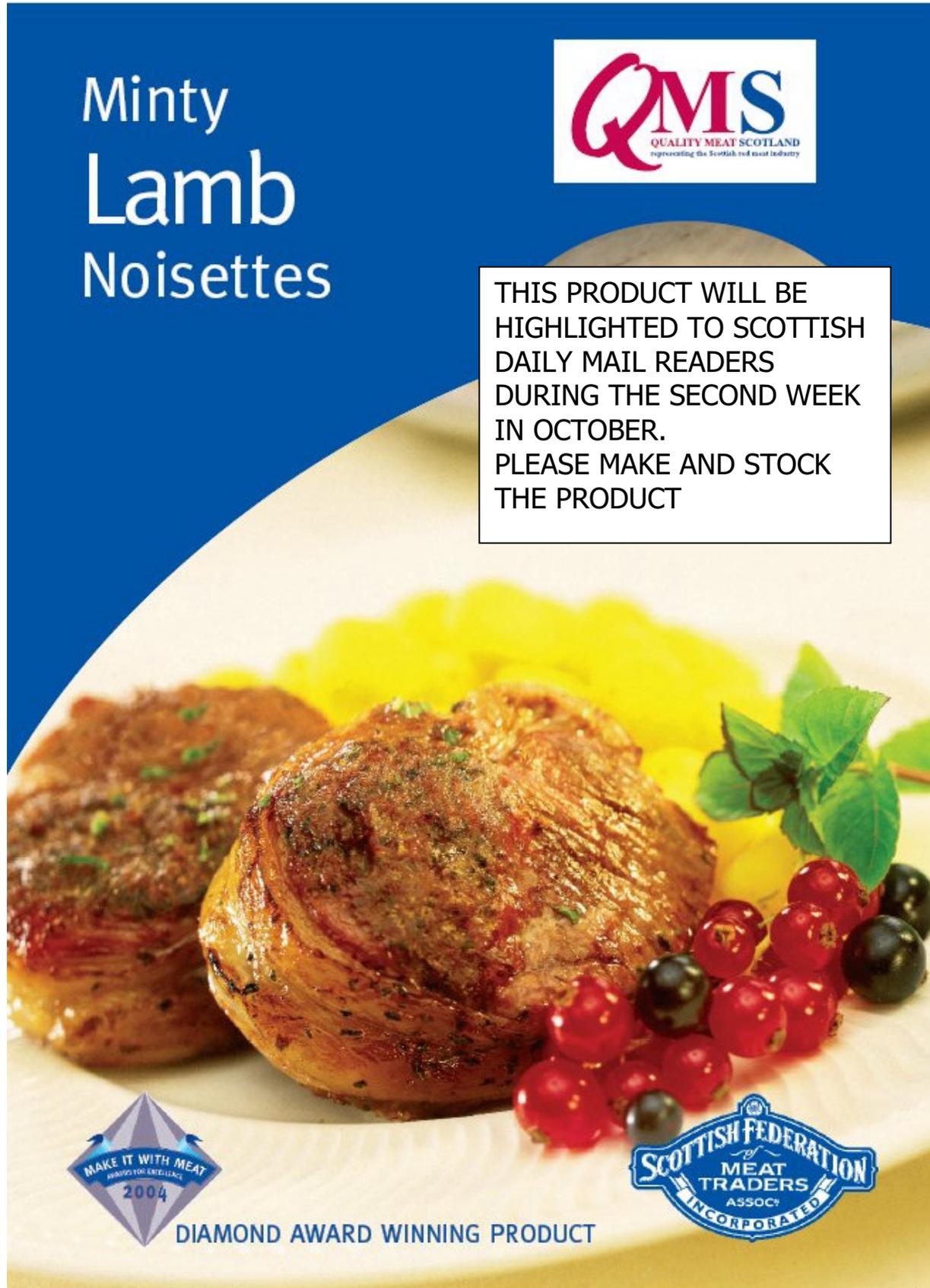


## How to put together a Diamond award-winning product: Minty Lamb Noisettes

# Minty Lamb Noisettes



THIS PRODUCT WILL BE HIGHLIGHTED TO SCOTTISH DAILY MAIL READERS DURING THE SECOND WEEK IN OCTOBER. PLEASE MAKE AND STOCK THE PRODUCT



DIAMOND AWARD WINNING PRODUCT



Exclusive to members of Scottish Federation of Meat Traders Associations

Prepare a Loin of Lamb – slightly wider than normally cut. Cut half way into the flank.  
Prepare 800g of Minced Lamb.



Remove bark from back of loin, bone, remove camel hair and trim any excess fat.

The Double Loin fillet can be removed and sold separately at a good price.



Take care to remove the excess fat on the back and inside flank without digging in to the lean. Leave an even level of fat covering the lean for visual effect.



Prepare the stuffing mixture:  
800g Minced Lamb  
25g Macnaughton & Watson Lamb Burger Seasoning  
8g Cracked Black Pepper  
10g Dried Mint  
80g Indasia Bindfest HS  
40g Water  
25g Lemon Juice



Add equal amount of stuffing as eye of loin

Fold over and secure with tying bands 30mm apart.

Clingwrap and place in freezer for 30 minutes.

Sprinkle with some Dried Mint and Cracked Pepper

Face up to square the meat and cut Noisettes between each tying band and display on a tray with Fresh Mint.

The maker of this product sells it at £17.90 per Kg and is very popular with customers. This is why the Double Loin Fillet is removed and sold separately, otherwise he could just not get enough Lamb Loins.

Counter Ticket requires to state Contains 88% lamb, colour, preservative and flavour enhancer.



## Minty Lamb Noisettes



The product is going to taste good so make sure it looks good in your display and when wrapped to take home.

**Cooking Instructions:**  
Pre-heat grill and cook for 8 to 10 minutes.

Remember to tell all your counter assistants and customers that this is a Diamond award-winning product.

Ensure that the colour poster is prominently displayed.

