

“Give me
a Mandy
Mum!”



AUSSIE MANDARIN INFUSED ROAST LAMB

SERVES 6-8

INGREDIENTS

- 3-4 Aussie Mandarins
- 1.5-2kg lamb loin (saddle)
- 2 cloves garlic, chopped
- 2 sprigs of rosemary, chopped
- Bunch of baby spinach
- 2 tbsp pine nuts, toasted
- 2 tbsp olive oil
- 1 tsp caster sugar

METHOD

Preheat the oven to 150°C

Marinade preparation – Juice of 2-3 Aussie Mandarins, chopped garlic, 1 sprig of chopped rosemary, 2 tbsp olive oil, caster sugar, salt and pepper. Rub the mixture on both sides of the lamb saddle and refrigerate for approximately 20 minutes.

Lamb preparation - Cut lengthwise pockets into the thickest, inside part of the lamb.

Stuff spinach, pine nuts and 1 coarsely chopped Aussie Mandarin inside lamb saddle and pour over remaining marinade. Roll up firmly and tie securely with string or cooking bands. Pierce several places on top of the lamb and insert remaining rosemary and segments of Aussie Mandarin into each piercing.

Cooking instructions - Cook in moderate oven for 15-20 minutes per 500g of lamb. Once cooked, remove lamb and wrap in aluminium foil and let it sit for 5-10 minutes.

Place baby potatoes, carrots and whole beetroot into baking dish with lamb to roast.

Jus - Pour pan juices into glass or jug. Sit for 5 minutes and separate fat. De glaze pan with ½ to 1 cup of Aussie Mandarin juice and add to separated pan juices. Slowly bring to boil and reduce. Strain through a fine sieve.

PLATING

Slice lamb and serve with baby potatoes, carrots and whole beetroot, pour a liberal amount of jus for a delicious citrus flavour.



Aussie Mandarins