

PISTACHIO CRUSTED YARRA VALLEY LAMB OPEN SANDWICH WITH MANGO SALPICON



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Food
Main Courses

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Ingredients

PISTACHIO CRUSTED YARRA VALLEY LAMB OPEN SANDWICH WITH MANGO SALPICON

- 400g lamb
- 80g pistachio
- 01 nos mango (ripe)
- 200g puff pastry
- Salt & pepper, to taste
- Micro herbs, for garnish



Methods and Directions

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- Marinate the lamb with salt, pepper and olive oil, resting the meat for 4-5 hours.
- Cook the lamb to medium rare.
- Cut slices and arrange on baked puff pastry slice.
- Serve with mango salpicon.

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