

Moroccan mint smoked Junee Gold lamb, finger lime marmalade and garlic fairy floss skewer



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



t-Series Moroccan
Mint Green Tea



Pure Ceylon Green
Tea with Moroccan
Mint

Ingredients

Moroccan mint smoked Junee Gold lamb, finger lime marmalade and garlic fairy floss skewer



Marmalade

- 750g sugar
- 1/2 kg lime, juice and rind
- 5 pcs finger lime
- 1 tsp lemon myrtle
- 2g iota carrageenan

Garlic fairy floss

- 200g isomalt
- 1/2 litre water
- 250g garlic
- 40g glucose

Junee Gold Lamb

- Junee Gold Lamb Scotch Fillet
- Hickory wooden chips
- Garlic slices
- Rosemary

Methods and Directions

Moroccan mint smoked Junee Gold lamb, finger lime marmalade and garlic fairy floss skewer

Marmalade

- Prepare the limes and cut the finger limes into slices. Mix all the ingredients and simmer gently for 3 hours.

Garlic fairy floss

- Chop garlic and add to the water, heat it up and reduce till 120ml. Add isomalt and glucose, cook into thick syrup at 120°C.
- Use a whisk with cut ends, dip in syrup and shake above grease paper to obtain thin and crispy fairy floss.

Junee Gold Lamb

- Smoke the lamb scotch fillet, put into sous-vide bag with garlic and rosemary. Cook in a water bath at 60°C for 3 hours.
- Sear and rest for few minutes before serving.



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