

# ELITE BISTROS

AT HOME



*stickywalnut*

BURNT  
TRUFFLE

HISPI

WRECKFISH  
BISTRO

PINION

KALA

Sticky lamb neck, dukkah spice, butterbean mash

# Sticky lamb neck

with dukkah spice, butterbean mash

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LAMB NECK                      Lamb, water, salt, olive oil

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SMOKED  
GARLIC HONEY                      Smoked garlic, blossom honey

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BUTTERBEAN MASH                      Butterbeans, olive oil, garlic,  
rosemary, thyme

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DUKKAH SPICE                      **Sesame** seeds, cumin seeds, coriander  
seeds, **hazelnuts**, paprika, salt

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CORIANDER OIL                      Fresh coriander, **vegetable oil**  
Soy

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Please read the full method before starting to cook, every attempt has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results.

1. Place a large saucepan of water onto the stove and bring to a very gentle simmer.
2. Remove the lamb neck from its bag and pat dry with a little kitchen towel.
3. Season the lamb neck lightly with table salt.
4. Place a frying pan (non-stick is preferable) onto medium/high heat and add a little oil.
5. Place the bag of butterbean mash into your pan of simmering water to heat through.
6. Add the lamb neck to your hot frying pan (be careful, this may spit). Fry on all sides for 30 seconds or so, until the outer layer has started to caramelise nicely. Once satisfied with the colour, add the smoked garlic honey to the frying pan and immediately turn the heat off.
7. Using a tablespoon, baste the lamb in the molten smoked garlic honey until nicely coated and sticky.
8. Now take the dukkah spice and empty half the contents into the frying pan. Roll the lamb neck around so it picks up the dukkah and then set aside.
9. Carefully remove the butterbean mash from the water, snip a corner of the bag and pour its contents into the centre of a plate or bowl.
10. Place the lamb neck at the centre of the mash and sprinkle over the remaining dukkah spice.
11. Take the bag of coriander oil and make a very tiny snip in one corner of the bag, drizzle the oil around the edge of the butterbean mash and serve.

