

TOM WALTON'S
LAMB BACKSTRAP KARAAGE SLIDERS



We love our Lamb

TOM WALTON'S LAMB BACKSTRAP KARAAGE SLIDERS

Wasabi Mayo, Shredded Cabbage & Radish

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INGREDIENTS

1 lamb backstrap, sinew removed
1 tbsp fresh ginger, grated
1 clove garlic, crushed
2 tbsp soy sauce
1 tbsp sake
2 tsp sugar
1 cup potato starch
Vegetable oil for deep frying

1 cup fine shredded white cabbage
1 cup fine shredded purple cabbage
2 shallots, finely sliced

1 tbs wasabi paste, use to taste
1 cup mayonnaise
Juice 1 lime
Salt, to taste

2 radish, finely sliced
6 slider buns, cut in half

METHOD

1. Slice the lamb backstrap on an angle against the grain into thin pieces about 5mm thick and the approx. size of the slider bun.
2. In a bowl, combine the ginger, garlic, soy, sake and sugar and marinate the lamb for at least 30 minutes in the fridge.
3. Combine the cabbages and shallots and set aside.
4. In a small bowl, combine the mayo and lime juice with wasabi and salt to taste.
5. Preheat a dash of oil in a small fryer or pot to 180 degrees celsius.
6. Toss the lamb in the potato starch to coat well and almost create a batter. Fry in the hot oil until golden and crisp, then drain on a paper towel and season with a little salt.
7. Build the slider with the lamb Karaage on the base, some cabbage mixture, sliced radish and mayo and top of the bun to finish.

Tip: Lamb leg steaks are also great for this dish, just slice them thinly from the side.

TOM WALTON'S
CHIPOTLE PULLED LAMB SHOULDER SLIDERS



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TOM WALTON'S CHIPOTLE PULLED LAMB SHOULDER SLIDERS

Pico De Gallo & Smokey BBQ Sauce

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INGREDIENTS

1 lamb shoulder, bone in
1 tbsp fennel seed
2 tsp black pepper corn
1 tsp coriander seed
1 tsp cumin seed
2 tsp smoked paprika
1 clove garlic, crushed
1 tbsp brown sugar or honey
2 chipotle chilis in abado sauce, finely chopped
½ cup apple juice
Salt

BBQ sauce

2 chipotle chilis in abado sauce, pureed
1 cup tomato sauce
½ cup agave syrup or brown sugar
½ cup apple cider vinegar
50ml Worcestershire sauce
¼ cup Dijon mustard

Pico de gallo

2 tomatoes, diced
1 small red onion, finely diced
¼ bunch coriander, finely chopped

2 limes
2 tbsp mayonnaise (optional)
6-8 slider buns, cut in half

METHOD

1. Crush the whole dried spices in a mortar and pestle, then combine with the paprika, crushed garlic, sugar and chipotle chili.
2. Preheat the oven to 180 degrees celcius.
3. Place the lamb in a baking dish and sprinkle with salt, to taste.
4. Rub the marinade into the lamb shoulder.
5. Roast for 30 minutes then add the apple juice and cover with foil.
6. Turn down the heat to 160 degrees celcius and continue to cook for 2 hours or until the lamb is beginning to fall off the bone. Cooking time may vary depending on size of the shoulder.
7. Remove the lamb from the oven and pour off any juices into a pot. Add the BBQ sauce ingredients to the juices and bring to the boil. Turn down and simmer for 10 minutes or until thickened slightly.
8. Combine the tomato, diced onion and chopped coriander and season with salt and pepper.
9. To serve, pull the lamb off the bone and mix with the BBQ sauce. Pile the lamb onto the bottom bun. Top with pico de gallo, a good squeeze of lime and a little mayo if desired.

Tip: If time allows, leave the lamb to marinate overnight in the fridge to allow the flavour to soak in.

A photograph of three lamb mince kofta sliders arranged on a light-colored wooden surface. Each slider is served on a golden-brown sesame seed bun. The sliders are stacked with a thick, dark brown lamb mince patty, a layer of light-colored sauce, a slice of melted white cheese, and a slice of green pepper. The background is a blurred, colorful wall with red, yellow, and blue sections.

TOM WALTON'S
LAMB MINCE KOFTA SLIDERS

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Pickles, Green Harissa, Smokey Eggplant & Yoghurt

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INGREDIENTS

250g lamb mince
1 clove garlic, finely chopped
1 tsp ground cumin
½ tsp ground coriander
Pinch nutmeg
1 tsp salt
1 tbsp each coriander and mint, finely chopped
1 tsp dried chili flakes, optional

Green harissa

5 long green chili, stalks removed
4 garlic cloves
½ bunch coriander, washed, roughly chopped
¼ bunch mint, washed, picked
1 tbsp ground cumin
1 tbsp ground coriander
1 tbsp ground carraway
1 tsp salt
¼ cup olive oil

Smokey eggplant

1 eggplant
¼ cup tahini
1 clove garlic, crushed
Juice ½ lemon

6-8 slider buns
Good quality sliced pickled cucumbers
1 cup rocket leaves, washed
2 tbsp natural yoghurt

METHOD

1. For the kofta, combine all the ingredients and mix well with a clean hand. Form into mini patties a little bigger than the slider buns.
2. For the harissa, combine all the ingredients in a food processor and blend to a smooth puree. Set aside and store in the fridge.
3. For the smoky eggplant, cook the eggplant over a flame or on a BBQ until collapsing.
4. Cool and remove the flesh from the burnt skin. Chop the flesh then mix with the remaining ingredients.
5. Cook the lamb kofta on a BBQ or fry in a pan for 1-2 minutes either side.
6. Place some smokey eggplant on the bottom buns, top with a handful rocket, the kofta, some harissa, pickles and yoghurt.