

Whimwood Estate Shiraz – paired with Butterfly Lamb, Potato Bake & Asian Salad



Ingredients:

1 x marinated butterflyed lamb from supermarket
potatoes
cream
Asian salad bag from supermarket
Crushed nuts
Bean Shoots
Coriander
Mint
Dressing
Whimwood Estate Shiraz

Method:

Such a cheats dinner!
Buy everything from the supermarket, already packed, marinated etc...

Cut potatoes with skins on thinly. Layer in oven proof dish. In between each layer sprinkle a little chicken stock powder, continue with the layers. Add a bit of thin cream (I find this is best as it is like thick milk texture, so therefore, it heats up and cooks the spuds in liquid). Top the potato arrangement with a bit of cheese (not necessary). Put in the oven at 180°C for 45 minutes?? Not exactly sure how long as I get distracted by having a glass of wine with Steve while he BBQ's the meat. Just keep an eye on it... Onto the meat...

BBQ butterfly lamb on flame grill, slowly so it cooks through, but also you want some caramelisation to happen. Doing it on the flame grill also renders any fat.

Then the salad, tear open the pack! I buy one of those beetroot, carrot, cabbage julienne type Asian salad mixes (or you can make your own). I like to add bean shoots, coriander and mint (but really you can add anything from the crisper).

The key is the dressing...

In a jar, mix sweet chilli sauce, dash of fish sauce, white vinegar, sugar, lemon/lime juice. Shake the bejesus out of it and modify to taste accordingly.

Pour onto salad just before serving, pile crushed peanuts on top.

It takes minimum time to prep and gives you more time to sit and chat whilst BBQing and enjoying a glass of wine.

One of our favourites with a glass of WHIMWOOD ESTATE SHIRAZ!