

# Lamb Cutlets with Pilaf

## INGREDIENTS

- |                               |                            |
|-------------------------------|----------------------------|
| 4 Frenched Lamb Cutlets       | Pinch cardamom             |
| ½ tsp ground cumin            | Pinch chilli powder        |
| 1 tsp oil                     | ½ tsp cinnamon             |
| 5 tsp vegetable oil           | 3 whole cloves             |
| ¼ cup slivered almonds        | 5 tsp vegetable oil        |
| 1 brown onion                 | ¼ cup slivered almonds     |
| 1 clove garlic                | ¾ cup Basmati rice, rinsed |
| 1 tsp fresh ginger, grated    | 1 cup chicken stock        |
| ¼ cup currants                | ¼ cup coconut milk         |
| 2Tbs fresh coriander, chopped |                            |

## METHOD

1. Rub cumin and oil into cutlets and set aside.
2. Cook almonds in 2 teaspoons of oil in frypan for 5 minutes, or until golden. Remove and drain on absorbent paper.
3. Add 3 teaspoons of oil and cook onion and garlic for 5 minutes over medium heat. Add ginger, cardamom, cinnamon, cloves and chilli powder and cook for another minute.
4. Add rice and stir to ensure it is coated with oil. Add stock and coconut milk and bring to the boil. Reduce heat and simmer for 15 minutes, or until all liquid has been absorbed. Stir currants and coriander through rice.
5. Heat a small frypan and add ½ tsp oil, add cutlets and fry for 2-3 minutes each side until medium rare
6. Timbale the rice and serve cutlets standing extra coriander.

Serves 2

