

Salty Flames



STICKY ROSEMARY LAMB CHOPS WITH STUFFED MUSHROOMS AND COCONUT, STRAWBERRY & MARSHMALLOW SKEWERS

ROSEMARY LAMB CHOPS

Thick cut lamb chops

Fresh rosemary

Salt and pepper

Diced bacon

Chutney

Diced red onions

Dijon mustard

Baby potatoes

Marinate chops in fresh rosemary, chutney, salt and pepper

Boil baby potatoes

Fry diced bacon until crispy, set aside

Fry red onions and set aside

Once potatoes are cooked, cut in half and place back in the pan with mustard, bacon and red onions

Over hot coals, heat up a grid cook chops fat side down till done.

STUFFED MUSHROOMS

Portobello mushrooms

Lancewood cottage cheese

Spinach, finely chopped

Brush mushrooms with olive oil and put over the coals to soften slightly

In a pan, wilt the spinach over medium heat, till soft and remove

Mix with cottage cheese and spoon into mushrooms.

Finish off with freshly cracked salt

SKEWERED STRAWBERRIES AND MARSHMALLOWS

Tennis biscuits

Honey

Marshmallows

Strawberries

Dessicated coconut

Skewer strawberries and marshmallows

Crush biscuits till they become a dust

Drizzle with honey and quickly run a brulee burner over it to gently melt the marshmallow

Sprinkle with dessicated coconut and biscuit dust and serve

