

Cumin Lamb Skewers



Serves 4-6

These delicious morsels are a great party starter, they encapsulate the exciting bold flavours of central Chinese cuisine, moreish, fatty, smoky, and spicy, these are a great canape or a light main course in the summertime, best with a light cucumber salad and a light chilled red wine.

For the lamb

500g lamb leg, diced into 2cm pieces

100g lamb fat, cut into 2cm pieces

20 bamboo skewers, soaked in water for at least 1 hour

For the marinade

30g garlic

5g fermented tofu (optional)

80g light soy sauce

50g xiao xing rice wine

50g brown onion, peeled and sliced

Blend all ingredients until a smooth paste is formed, marinate lamb pieces in the marinade for at least 1 hour, and skewer lamb pieces in 30-40g skewers so they cook quickly.

Wet seasoning

100ml black vinegar

40ml soy sauce

Mix vinegar and soy together and place in a atomising spray bottle (these are available from hairdressing supply stores or knick-knack shops like Daiso)

Dry seasoning

10g Lee Ho Fook kashgari spice salt

3g sumac

2g Lee Ho Fook Ma Po Chilli spice blend

Mix together

To Finish

Heat BBQ/gas chargrill/charcoal chargrill to medium high heat, grill lamb for 2-4 minutes on both sides, turning regularly, spray periodically with the wet seasoning, and sprinkle the dry spice on the skewers at the last minute over the heat toast the spices and give the skewers a fantastic moreish aroma.