

**maimoa**

BY ANZCO  
FOODS

ANZCO PREMIUM LAMB  
*Aged  
tenderness*  
HANDPICKED IN NEW ZEALAND



*XO Lamb Skewers  
with Cucumber Salad*

**Prep 20 minutes**  
**Cooking 12 minutes**

## INGREDIENTS

750g Maimoa Boneless Lamb  
Shoulder  
1 telegraph cucumber  
6 radishes thinly sliced  
2 carrots, shredded  
Green part of 2 spring onions,  
shredded  
¼ cup roasted peanuts, finely  
chopped  
Steamed rice & lime wedges to serve

### Sauce

2 tbsp XO sauce  
White part of 2 spring onions,  
finely chopped  
4 garlic cloves, finely grated  
¼ cup (60ml) Rice vinegar  
1 tbsp light soy sauce  
1½ tsp white sugar  
1 tsp chilli flakes  
2 tsp sesame oil

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## METHOD

Combine sauce ingredients in a bowl.

Trim lamb shoulder and cut into 2cm pieces. Toss in a bowl with two tablespoons of sauce mixture. Thread onto 8 medium skewers and stand for at least 10 minutes - this allows the meat a chance to come to room temperature. 30 minutes is ideal if you have time.

Roughly peel the cucumber, leaving some skin exposed. Quarter lengthways and place flat side down on a chopping board. Use the flat side of a chef knife to smash it until it splinters and opens up with jagged edges. Cut it into bite-sized pieces and place on a shallow serving dish. Place carrot, radish and spring onion in a separate bowl of iced-water.

Heat a chargrill pan over high heat and cook skewers in batches if necessary, turning frequently for 6 minutes or until golden and caramelised on all the edges. Transfer skewers to cucumber dish and pour over remaining XO mixture to glaze skewers and soak into the cucumber. Leave to rest for 5 minutes letting the lamb resting juices drip into the sauce and cucumber.

Drain vegetables and serve with skewers, cucumber salad, rice and lime wedges.