

maimoa

BY ANZCO
FOODS

ANZCO PREMIUM LAMB
*Aged
tenderness*
HANDPICKED IN NEW ZEALAND



*Sticky Lamb Ribs
with Chilli Vinegar*

Sticky Lamb Ribs with Chilli Vinegar

INGREDIENTS

3 x Maimoa Lamb Rib Racks (about 1.6kg)
1 tsp pepper
2 tsp cumin powder
1 tsp dried chilli flakes
1 tbsp finely grated ginger
4 garlic cloves, coarsely chopped
1 tbsp vegetable oil
Thinly sliced spring onion (to serve)

Chilli glaze

200 ml Chinkiang vinegar
100 g honey
60 ml soy sauce
2 tsp Chiu Chow chilli oil (see note)
1 tbsp finely grated ginger
2 garlic cloves, finely chopped

Chilli vinegar

100 ml Chinkiang vinegar
50 ml soy sauce
1 tsp Chiu Chow chilli oil
Pinch of caster sugar



METHOD

Preheat the oven to 160°C. Add the pepper, cumin, chilli, ginger and garlic to a food mixer and blitz into a coarse paste. Stir in oil, then rub all over lamb racks and leave to marinate for 30 minutes. Place lamb in a roasting pan lined with baking paper and roast for 2 hours, then turn and roast until lamb is tender and starts to pull away from the bone, about 30-40 minutes. Remove from oven and rest for 10 minutes.

Meanwhile, for chilli glaze, simmer all ingredients in a saucepan over medium-high heat until mixture is reduced to a glaze consistency, about 15-20 minutes.

Increase oven to 200°C. Place ribs on a baking tray lined with baking paper, brush with glaze and roast until sticky and glossy, about 8-10 minutes.

Meanwhile, for chilli vinegar, combine ingredients in a bowl and set aside. Serve ribs hot with spring onion and chilli vinegar.