

Printable Recipe

MOROCCAN LAMB BREAST



INGREDIENTS

Lamb Breast (*boneless*)

Moroccan Lamb Sausage Meat

**Tamarind, Orange & Chilli
Magic Marinade**

Bamboo Skewers

Fresh Chilli, Parsley & Lemon

METHOD

1. Stuff the lamb breast with the sausage meat and roll tightly from the thin end.
2. Secure the lamb with skewers roughly 1 inch apart.
3. Trim both ends and slice between each skewer.
4. Brush each piece all over with the Magic Marinade.
5. Garnish with fresh chilli, parsley and lemon.