

Baked Australian Lamb with coconut and kaffir lime crust



*The
Perfect Meal*

Episode 4

Chef Haikal
- Ember -

Ingredients

50 gm ginger
20 gm tamarind
200 ml water
30 ml palam sugar
4 pcs lime leaf
1 rack of lamb
1 packet of instant rendang paste

Method

- 1) Cook the rendang paste till it browns
- 2) Bake the lamb at 100 Deg C until it is medium rare, cover it with the rendang paste before baking again

Ingredients for Tamarind Sauce

50 gm ginger
20 gm tamarind
30 ml palm sugar
4 pcs lime leaf
200 ml water

Method

Sauté the ginger then add tamarind, water, sugar and lime leaves

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Ingredients for Kaffir Lime Leaves Mixture

½ cup	fresh grated coconut
½ cup	fresh bread crumbs
10	Kaffir lime leaves

Method

- 1) Sauté coconut and bread crumbs in non stick pan until lightly brown
- 2) Chop the lime leaves and stir into mixture
- 3) Sauté until mixture is light brown

ASSEMBLY

- 1) Cover baked lamb with kaffir lime leaves mixture and grill it on salamander or broiler for 3 minutes at medium heat.
- 2) Drizzle the tamarind sauce at side and serve