Lamb cutlets with Native Bush Tomato Flavour Pearls

February 15, 2018

Our Native Bush Tomato Flavour Pearls are just stunning with juicy grilled Australian lamb.

The Flavour Pearls have a fresh tomato burst with flecks of **sun dried Native Australian Bush Tomato** throughout. Check out our simple recipe idea for the BBQ below…

What you will need…

- Lamb cutlets – allow 3 – 4 per person
- Vine ripened tomatoes – allow one large or 3-4 small per person
- Potatoes – around 200g per person
- Olive oil and salt & pepper
- Rocket leaves or other greens for garnish….or not!
- **Native Bush Tomato Flavour Pearls** x 1 50g jar

Preheat your BBQ

Slice your potatoes. Toss them in a little olive oil and salt and pepper and grill until golden on the outside and soft in the centre. You could even par boil the potatoes whole in plenty of salted water

and just slice and grill them until golden.

Your roast tomatoes can go on now too, drizzle with some olive oil and season well. (a little garlic oil with chopped thyme is nice if you want a little extra flavour). You will need to keep an eye on them, cook them until the skin is almost about to split…too long and they will be too mushy and fall apart. (if your BBQ has a lid, just close it for a few minutes so that it behaves like an oven)

***Tip…**

your potato and tomatoes can be pre cooked and set aside to be warmed when you are ready to serve your meal…this makes it a little easier when you are entertaining!

Next check that your BBQ or grill plate nice and hot and sear the lamb cutlets until they are nicely coloured (season and oil before you cook) for a few minutes each side. Then set them aside to rest and let the juices settle.

Pop your potatoes and tomatoes back into the oven for a few minutes to warm through whilst the lamb is resting.

Plate up time……

Place your lamb cutlets on the plate with the potato slices and tomato, then top with a generous scatter of **Native Bush Tomato Flavour Pearls**.

We enjoyed ours with a lovely Mornington Peninsula Pinot…cheers

Until next time

The Peninsula Larder Team

Knowledge is knowing that a tomato is a fruit.
Wisdom is not putting it in a fruit salad.
- Miles Kington