

farro



# MIDDLE EASTERN BBQ LAMB CHOPS WITH LEMON AND SPICED SALT

## INGREDIENTS INCLUDED & PREP STEPS

For the marinade:

2 cloves Garlic, peeled and crushed  
1 teaspoon La Chinata hot paprika  
2 teaspoons Farro ground cumin  
1/2 teaspoon ground black pepper  
2 tablespoons cooking oil  
1 lemon zest and juice  
Additional lemon wedges to serve

For the spiced salt:

1 tablespoon Maldon sea salt  
1 tablespoon Farro cumin seeds, lightly  
toasted and crushed  
1 teaspoon Farro fennel seeds, lightly toasted  
and crushed  
1 teaspoon La Chinata Sweet paprika

**SERVES:** 4

**PREP TIME:** 10 MINUTES (MARINATE THE MEAT FOR 1-2 HOURS)

**COOK TIME:** 10 MINUTES

## METHOD:

To marinate the lamb chops:

Mix the marinade ingredients together well in a medium-sized bowl. Add the lamb chops and mix well. Cover and leave to marinate for 1-2 hours or overnight.

For the spiced salt:

Mix cumin seeds, fennel seeds, sweet paprika and salt together in a small bowl. When the lamb is ready to cook, season with half of the spiced salt and grill on a smoking hot barbecue or griddle pan for 3-4 mins on each side for medium rare. Serve hot with slices of lemon and remaining salt.