

## Rack of Lamb with Almond Crust

by Neal Jackson; Multi Award Winning Chef & Owner of Jackson's Restaurant, Perth.

For two portions

Ingredients

- 1 x Amelia Park French Rack
- 1 x teaspoon Mustard Seeds
- 1 x teaspoon Fennel Seeds
- 1 x teaspoon Cumin Seeds
- 1 x Tablespoon Seeded Mustard
- 2 x Tablespoon Almond Meal



METHOD:

In a heavy pan over medium heat toast the mustard, fennel & cumin seeds.

Grind in a mortar & pestle or food processor to a fine powder, reserve one teaspoon, mix the remainder with the Almond Meal.

Preheat oven to 180c.

In an oven proof dish on the stove top, in a little oil, brown the lamb rack on both sides.

Season with salt & pepper & put in the hot oven for 8 minutes (for medium rare).

Remove from oven & spread the seeded mustard on top & press the almond meal mixture on top, place back in the oven for 1 to 2 minutes until brown.

Remove from the oven & rest in a warm place for 6 minutes before serving.