

## Grilled Lamb Salad with Mānuka Honey

Get ready to elevate your culinary skills and treat your taste buds.

(4 Serves)

### Ingredients

Lamb leg steaks.....4  
 Crispy fried noodles.....100g (1 packet)  
 Roasted & salted macadamia nuts,  
 roughly chopped.....100g  
 Roasted sesame seeds.....2 tbsp.  
 Cilantro, leaves picked, washed & dried.....1/2 bunch  
 Mint, leaves picked, washed & dried.....1/2 bunch

### **Marinade:**

Vegetable oil.....1 tbsp.  
 Light soy sauce.....2 tbsp.  
 Bees & Trees Mānuka honey.....1 tbsp.  
 Ginger, minced.....1 tbsp.  
 Sesame oil.....1 tsp.  
 Finely ground white pepper.....A Pinch





### **Dressing:**

Vegetable oil.....2 tbsp.  
Lime juice.....2 tbsp.  
Bees & Trees Mānuka honey.....1 tbsp.  
Light soy sauce.....1 tbsp.  
Sesame oil.....1 tsp.  
Finely ground white pepper.....A Pinch

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### **Directions**

#### **Base:**

1. Trim any excess fat from the lamb leg steaks, ensuring some fat remains for flavor. In a bowl, mix all the ingredients for the marinade. Dip each leg steak into the marinade to coat both sides, then place them in a non-reactive tray. Pour the remaining marinade over the steaks. Cover and refrigerate for at least 30 minutes, but no more than 4 hours to prevent over-marinating.
2. To prepare the dressing, combine all the dressing ingredients in a bowl and set them aside.
3. Preheat an outdoor grill or grill pan to medium heat. Ensure the heat is not too high to prevent burning due to the honey content. Place the leg steaks on the grill pan and cook for 3-4 minutes on each side, depending on thickness. The lamb should have slight char marks on the outside without being burnt. Remove the lamb from the heat and let it rest on a rack for 5 minutes.
4. In a large bowl, combine the crispy noodles, chopped macadamia nuts, and most of the picked cilantro and mint leaves. Keep some herbs aside for garnish.
5. Reheat the lamb leg steaks on the grill pan for 2 minutes on each side, then slice them diagonally into 1/2 inch slices.
6. Add the sliced lamb to the bowl of noodles and herbs. Pour the dressing over the salad and sprinkle half of the sesame seeds. Gently toss everything together.
7. Neatly pile the salad onto a plate, and top it with the remaining herbs and sesame seeds for that final touch of freshness and crunch. Enjoy!