



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Lamb Loin with a Mint Aioli

Lamb Loin with a Mint Aioli - serves 4

- 4 lamb loins
- 2 egg yolks
- Juice of 1 lemon
- 1 Tbs. dijon mustard
- 1 tsp. fresh or dried chopped rosemary (or to taste)
- 8 to 10 mint leaves (or to taste)
- 1 1/2 cups of olive oil
- Salt and pepper to taste
- 1 Tbs. garlic

To make the aioli, add egg yolks, lemon juice, mustard and garlic to blender. Blend on high while slowly adding olive oil. Once blended, add salt and pepper to taste and mint leaves. Blend again briefly.

Grill lamb loins on barbecue over medium heat. Sprinkle with rosemary on both sides. Slice loin diagonally and dress with aioli.

Wine Pairing: Kittling Ridge VQA Baco Noir

Full-bodied Baco Noir is at its best when accompanied with robust and flavourful meats. Here, the lamb is perfumed with stimulating mint and rosemary, which finds an equal in this red wine that features forward flavours of wood, smoke, and earthy plum. Round in texture, this Baco has firm tannins, and a long lasting finish.



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