

## **Pan-fried Loin of lamb**

*with tomato, kalamata black olives, fetta and lemon*

### *Ingredients:*

2 loin of lamb, Remove top flab off the loin and trim off excess fat  
3 slightly under ripe tomato, diced.  
½ cup pitted Kalamata black olives  
150gms. Fetta cheese, cut into cm cube  
1 tablespoon chopped lemon  
1 tablespoon chopped parsley  
60ml. White wine  
2 clove chopped garlic  
80gm shishito peppers  
2tablespoon chopped red skin shallots  
1 brown onion slices  
Dried Greek oregano  
30gm. Pinenuts  
20gm. Butter cube  
50ml extra-virgin olive oil

### *Marinades for lamb:*

Salt  
Black Pepper  
2tablespoon Lea and Pearing Worcestershire sauces  
2tablespoon olive oil  
1 clove chopped garlic  
20 ml. dry white wine

### *Method*

Sliced marinade lamb into ½cm. Slices at an angle with a little fat left on the meat  
In a large frying pan heat some olive oil until smoke seal the lamb slices lightly brown on both sides.  
Add chopped shallots, onions sauté until soft  
Add chopped garlic, lemon, pitted olives, shishito peppers and white wines  
Turn the loin of lamb over add diced tomatoes, fetta cheese, butter cube, pine-nuts, and cooked in oven or grill for 8-10 minutes.  
Remove from heat sprinkled with chopped parsley and crush dried Greek oregano on top before serving.



*Special thanks to our stallholders for providing product for Cheong Liew to create this special dish!*

Najobe  
Alexandrina Cheese Company  
Village Greens of Willunga Creek  
Herbivorous  
Gina's Kitchen & Field Berries  
The Farm Willunga  
Fleurieu Garlic  
Sabella Vineyards

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