



## Jalapeno Tequila Lamb Tacos

(Courtesy of @chefmichaeljames)

Serves 4

### Ingredients

#### **Tortilla**

- All Purpose Flour 1¾ cups
- Baking Powder 1tsp
- Salt ¼ tsp
- Vegetable Oil 3 tbsp
- Sugar 1tbsp
- Lukewarm water ½ cup

#### **Lamb Marinade**

- Jalapeno Tequila Sauce ¼ cup
- Cumin Seeds 1tsp
- Coriander Seeds 1tsp
- Pumpkin Seeds 1tsp
- Fresh Oregano 3-5 sprigs
- Salt 1tsp
- Olive Oil ¼ cup
- Dry Aged Merino Lamb Shoulder Chops 1kg

#### **Salsa**

- Red Onions 2 medium
- Ripe Plum Tomatoes 2 large
- Lemon Juice ½ lemon (Preferably Yellow Lemons)
- Coriander 1 bunch
- Salt

#### **Guacamole**

- Hass Avocados 5 ripe
- White Onions 1 large
- Coriander 1 bunch
- Cumin Seeds 1tsp
- Lime Juice 1 lemon
- Jalapeno Tequila Sauce 2 tbsp
- Salt ½ tsp

### Method

#### *Flour Tortilla*

1. Mix your lukewarm water, sugar, salt and vegetable oil together.
2. Add in the dry ingredients and knead to form a smooth dough. Add more flour if the dough is sticky and knead until the dough springs back when lightly poked. Cover with cling film and leave to rest for at least 20 minutes.
3. Divide the dough into 6-8 golf ball sizes.
4. On a lightly floured surface, roll out the dough balls thinly and cook on a skillet until it starts to puff up.
5. Place on a dry container and cover with a kitchen towel and repeat the process for the rest of the dough.

#### *Salsa*



1. Finely chop all your ingredients, mix and set aside.

#### *Guacamole*

1. Roughly chop the white onions and place into a mortar. Add in the cumin seeds and salt and pound into a chunky paste.
2. Deseed the avocados and add into the mixture and gently pound to mix all ingredients to a smooth but chunky looking paste.
3. Add the Jalapeño Tequila Sauce and mix well. Adjust the addition of hot sauce to your liking.

#### *Lamb Chops*

1. Prepare the marinade ingredients by toasting the dry ingredients on a heavy based pan under medium high heat until fragrant. Take it off the heat and using a pestle and mortar, crush the toasted seeds first then add in the oregano, salt and olive oil
2. Ensure that your lamb has come to room temperature before rubbing the marinade. At least two hours ahead of time.
3. Generously rub the marinade on your lamb and leave to sit for at least 30 minutes to overnight for best results.
4. Bring your skillet to high heat until it smokes then go in with the lamb chops. At least two at a time depending on the size of the lamb chops.
5. Pan sear on both sides for at least 6-7 minutes on both sides.
6. Remove from the heat and leave to sit for 10 minutes before slicing.
7. Slice the cooked lamb chops and set aside for assembling.
8. Assemble the ingredients starting with the guacamole at the middle followed by the lamb, salsa and desired toppings (preferably fresh mint or coriander as they pair well with lamb).

**NOTES:** You can choose to use regular lamb shoulder chops as the recipe still works without dry aged lamb. Just ensure to ask your butchery for the cut required.