

Tony's Air Fryer Lamb Rack

With A Macadamia Crust (Serves: 4)

Ingredients

Spudshed/The Mad Butcher Lamb Rack, (approx. 800g)

1 Garlic Clove, (chopped)

Pendleton Olive Estate 100% Australian Extra Virgin Olive Oil, 1 tbsp

G-Fresh Sea Salt & Pepper

Frankho Foods Raw Macadamias, 75g

Homemade Breadcrumbs (or packet), 1 tbsp

Fresh Rosemary, 1 tbsp

1 Egg, (whisked)

Tony's Tip: You can replace the macadamia nuts with pistachios, hazelnuts, cashews, or almonds if desired.

Method

Step 1

Finely chop the garlic clove. Mix the olive oil & garlic together to create your own garlic oil.

Step 2

Brush the rack of lamb with the garlic oil over all sides and season with salt & pepper.

Step 3

Using a food processor, chop up the macadamia nuts, breadcrumbs, and rosemary together. Place the crust mixture to the side.

Step 4

Whisk an egg in another bowl.

To coat the lamb with the crust mixture, dip the rack into the whisked egg or brush the egg all over the rack. Drain off any excess egg, then place the lamb rack into the crust mixture and press down to coat all sides evenly.

Step 5

Place the coated lamb rack in the air fryer basket and air fry for 25 minutes at 100°C. After 25 minutes, increase the temperature to 200°C and air fry for another 5 minutes so that the crust is nice & golden.

Tip: If you decide to air fry two racks of lamb, interlock the bones together so that they fit in the air fryer perfectly (depending on the size of your air fryer).

Step 6

Once the lamb is ready, remove from the air fryer and allow to rest, covering with aluminium foil, for approximately 10 minutes before serving.

Step 7

Slice & serve the lamb rack with your chosen sides.

Tony chose to serve his with some potato mash made from his famous spuds & some fresh broccolini.

Bon appetito!



Pic for illustration purposes only. Recipe may vary in appearance to pic.