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## Lamb Salad

**The HWY**  
**On Anzac Highway**

### Ingredients

6 cloves garlic  
500g lamb fillet (cleaned)  
80g fennel seed  
80g coriander seed  
80g cumin seed  
40g mustard seed  
280ml olive oil  
½ bunch thyme  
1 punnet cherry tomatoes  
80g Danish feta (crumbled)  
200g kipfler potato  
3 lemons  
Pinch sea salt  
200g mixed lettuce  
1 bunch basil  
1 bunch parsley

### Method

Using a sharp boning knife, remove fat and sinew from the lamb fillet and set aside. In a small frying pan, slowly toast off all spices until aromatic then grind in a spice grinder.

Combine ground spice, garlic, 200ml of oil and thyme in a bowl, and then add the lamb. Marinade for 3 to 4 hours.

Wash the potatoes, removing all dirt. Slice into medium sized chunks and lay flat on a roasting tray. Sprinkle with sea salt, pepper, and pour the juice of 3 lemons and 80ml of olive oil over them then roast in an 180C oven until golden.

Pre heat a BBQ grill and cook the lamb for approx 5 minutes on each side, allow to rest before slicing into thin slices.

On a large serving platter, arrange the potatoes, tomato and feta. In a mixing bowl, combine all remaining ingredients and dress with lemon juice, salt, pepper and olive oil. Scatter the lamb and lettuce on the platter and garnish with freshly picked herbs.