

## INGREDIENTS:

12 small, trimmed lamb cutlets  
Zest and juice of a large lemon  
4 crushed garlic cloves  
2 good pinches chilli flakes  
1 teaspoon crushed black peppercorns  
2 tablespoons finely chopped fresh rosemary  
2 tablespoons olive oil  
2 medium lemons  
sea salt

**TIME:** 20 mins

**SERVING:** 4 people



Lightly salt the cutlets on both sides. In a large bowl mix the lemon zest and juice, the garlic, rosemary, chilli flakes and pepper. Add the oil and whisk thoroughly. Add the cutlets, turn well to coat and leave for the time it takes to light the barbecue and bring it up to heat. Cook the cutlets for four minutes each side and at the same time halve the lemons and grill them, cut sides downwards. Transfer the cutlets to a warmed serving dish, squeeze the hot lemon juice over them and serve.

*Enjoy! Malcolm & Julie Pyne*

## YOUR NOTES: