

INGREDIENTS:

4 lamb neck fillets
2 tablespoons pickled ginger
1 red and one green chilli
4 tablespoons soy sauce
3 tablespoons caster sugar,
3 tablespoons rice wine
Juice of one lime

TIME: 20 mins + 6hrs**SERVING:** 4 people

Microwave the lime for 20 seconds then squeeze the juice into a bowl. Roughly chop the pickled ginger, finely chop the chillis (remove the seeds for a milder flavour) and add both to the bowl with the soy sauce, sugar and rice wine. Whisk together to incorporate then add the lamb fillets, turn well to coat, cover with film and refrigerate for six hours, turning in the marinade every two hours. Allow to drain thoroughly then heat a little oil in a pan and fry the fillets for five to six minutes or until lightly browned but still pink in the middle. Strain the marinade in for the last minute or so of cooking. Serve with a green salad and crusty bread.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: