



rustic lamb cutlet

fry/griddle/bbq



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

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cooking time from: 5 minutes

method

Remove your cutlets out of the packaging, pat dry and bring to room temperature.

Preheat a griddle or heavy based frying pan large enough to hold the meat until it sizzles when you add a drop of oil.

Season the meat liberally just prior to cooking.

Place the cutlets on the fat to render before searing on the flat sides then cook over high heat turning the cutlets a couple of times once a rich, dark crust has formed, reducing the heat if the meat is getting too charred.

Cook 2 to 3 minutes each side for medium, pressing the meat with your thumb it should be slightly firm to touch and a core temperature of 54°C before resting for medium rare.

Finish by adding a large knob of butter to the pan and basting over the cutlets for the final couple of minutes.

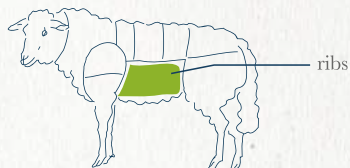
Leave to rest in a warm place for half the cooking time before serving.

serving suggestions

Serve with cous cous salad and Harissa sauce.

for best results, griddle this cut

Core Temperatures	Out of the Oven	After Resting
Rare	48-50°C	52-54°C
Medium Rare	52-54°C	56-58°C
Medium	56-58°C	60-62°C
Well Done	65-68°C	70-75°C



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