



BUSI·JACOBSON

WINE ESTATE

CUMIN LAMB NOODLES

www.busijacobsohn.com





INGREDIENTS:

Flat Noodles

Spice Mix

2 tablespoons whole cumin seeds / 1 tbs ground cumin
2 teaspoons Sichuan peppercorns
1 teaspoon whole coriander seeds / 3/4 tsp coriander spice

Meat & Marinade

600 g lamb , cubed
1 tablespoon Shaoxing wine (or dry sherry)
1 teaspoon salt
1 teaspoon peanut oil (or vegetable oil)
2 teaspoons cornstarch
2 teaspoons from spice mix

Sauce

1/4 cup chili oil (use chilli flakes in bottom of bottle with oil)(use more to taste)
(Lee Kum Kee CHIU CHOW Chilli Oil used)
1/4 cup Shaoxing wine (or dry sherry)
4 teaspoons light soy sauce
4 teaspoons dark soy sauce

Stir Fry

1 tablespoon peanut oil (or vegetable oil)
8 cloves garlic , minced
2 " (5 cm) ginger , minced
1 onion , thinly sliced
1 hot green chili , sliced
1/2 bunch cilantro , chopped

INSTRUCTIONS:

1. Toast the spice mix over medium heat in a dry pan for a few minutes. Grind in coffee grinder to a fine mixture / use a mortar & pestle. Combine the lamb and marinade mixture.
2. Mix by hand until the lamb is fully coated. Marinate for 15 minutes.
3. Mix the sauce ingredients.
4. Heat a large skillet to high heat with one table spoon of oil.
5. Sear the lamb for 30-60 seconds until browned on each side. Do not crowd the pan, ensuring all the meat is browned.
6. Add the onion and green chilies, stir fry for a few minutes.
7. Add the garlic and ginger and stir fry for 20 seconds.
8. Add the spice mix.
9. Add the sauce. Stir for a few minutes to deglaze the pan.
10. If you enjoy your lamb pink, skip this step.
Place the lamb and sauce into the oven (use oven proof skillet) at 180 °C to broil for 20-30 minutes.

Take the meat out of the oven and add the cilantro, stirring to incorporate.

Boil flat noodles until Al dente.

Mix some of the sauce with the noodles before serving.

Add the lamb and remaining sauce over the noodles and enjoy.

You can add extra chili oil and soy sauce to taste. Top with more Cilantro and Sesame seeds.

