

LAMB SUMMER SOSATIES

with apricots and rosemary



Sosaties made with leg of lamb marinated in spicy masala Amazi with almond stuffed apricots and lemon leaves on rosemary stalk skewers.

Ingredients

1 kg Leg of lamb, cut into 2 cm cubes
 2 teaspoons Coriander seeds
 2 teaspoons Cumin seeds
 4 Cardamom pods
 2 tablespoons
 Oil 1 small Red onion, peeled and grated
 2 Bay leaves
 1 ½ teaspoon Salt
 2 cloves Garlic, crushed
 2 teaspoons Fresh ginger, grated
 2 tablespoons Curry powder
 1 tablespoon Garam Masala

1 teaspoon Turmeric
 1 teaspoon Ground cinnamon
 5 tablespoons Apricot chutney
 ½ cup Red wine vinegar
 1 teaspoon Pepper, coarsely ground
 1 cup Amazi
 12 Skewers/rosemary stalks
 24 small Pickling onions, peeled
 24 Dried apricots soaked in water for 10 minutes
 24 whole Almonds
 24 Lemon leaves

Prepare the lamb:

1. Place the lamb cubes in a large glass container.

Prepare the marinade:

1. Place a pan over medium heat and add the coriander and cumin seeds and cardamom pods. Toast lightly for a few minutes stirring all the time. Transfer to a mortar and pestle and grind roughly.
2. Pour oil into the pan, add the onion, bay leaves and salt and cook over low heat 5-10 minutes until softened. Add the garlic, spices, turmeric and cinnamon and cook for 1-2 minutes. Add the chutney, vinegar and pepper. Cook a few minutes until all the ingredients are amalgamated and the sauce becomes sticky. Set aside to cool. Mix with the Amazi.
3. Add the cooled marinade to the cubed meat to the and mix until all the cubes are covered with the sauce. Place in the refrigerator for 24 hours or longer for the flavour to develop and the meat to tenderize.
4. Prepare the pickling onions and place an almond in each apricot.
5. Thread the lamb cubes, pickling onions, apricots and lemon leaves onto rosemary stalks or skewers that have been soaked for 10 minutes, take care to not thread too tightly.
6. Place the sosaties onto the grid over medium heat coals and cook for 2-3 minutes on each side, about 8-12 minutes until the lamb is tender and the apricots and onions are slightly charred. Baste with the remaining marinade. Serve hot.

