



PURE ARCTIC

GRILLED LAMB STEAK

WITH PISTACHIO CRUST

Grilled lamb steak with pistachio crust, grilled spring onions and sweet potato mash

2 persons

2 x 200 g lamb steak
2 tbsp olive oil
salt and pepper

Brush the steaks with oil and season with salt and pepper. Grill on medium heat for approx 2 minutes each side. Put the meat on a plate and cover for 5 minutes before serving. Drizzle with generous amount of olive oil on the plate.

SWEET POTATO MASH

1 1/2 sweet potatoes, large
2 tbsp. olive oil
4 cloves garlic, whole
100 ml double cream

Peel the sweet potatoes, dice roughly, wash and dry. Place in an oven tray and add the garlic cloves and olive oil. Bake at 180°C for 25 minutes or until cooked. Remove into a bowl and mash roughly. In a saucepan, bring the cream to a boil and add to the potatoes and combine. Season to taste.

PISTACHIO CRUST

50 g pistachios, chopped
3 cloves garlic, finely chopped
3 tbsp. breadcrumbs
1 tbsp. olive oil
3 sprigs of fresh thyme, finely chopped
1 lemon, zest and juice
1 tbsp. dijon mustard

Mix pistachios, garlic, breadcrumbs, olive oil, rosemary, lemon juice and zest. Season with salt and black pepper.

GRILLED SPRING ONIONS

3 spring onions
2 tbsp. oil

Brush the spring onions with oil and grill on medium heat for 1 minute each side.



RECIPE PREPARED BY
ICELANDIC LAMB