

Lahsoon aur Kali mirch Champain

preparation time: 20 minutes +
10 minutes refrigeration
Cooking time: 5 minutes
chilli rating: mild

difficulty level: easy
Serves: 3 with rice!



pepper & garlic crust

- 1 tsp black peppercorns
- 4 cloves garlic, peeled
- 1 tsp salt, to taste
- 3 tbs olive oil
- 6 lamb cutlets

mint & coriander relish

- ¼ bunch fresh mint leaves
- ¼ bunch fresh coriander leaves
- 1 tsp salt, to taste
- juice of 1 lemon

method

To make the pepper and garlic crust:

Using a mortar and pestle, crush the peppercorns and garlic with the salt and the olive oil until smooth.

Apply the paste evenly onto the lamb cutlets.

Refrigerate the cutlets for about 10 minutes to marinate.

To make the mint and coriander relish:

Using (your clean!) mortar and pestle, crush the mint and coriander leaves along with the salt and the lemon juice, to make a rough paste. Set aside.

Heat a heavy-based griddle or frying pan over medium-high heat till it's smoking hot (ask a parent to help you with this part!)

Cook the cutlets for about 45 seconds on each side. Remove from the heat and serve immediately with the relish.

Ajoy's tips Read Ajoy's Blog ["Why have kids in the kitchen?"](#) to find out about the origins and naming of this dish.

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