



TAKE IT OUTSIDE

Make dining alfresco a pleasure with these Middle Eastern dishes

SLOW-COOKED, PULL-APART FRAGRANT LAMB WITH QUINOA, HERB AND TOMATO SALAD

(Serves 4–6)

CHILLED

- approx. 1,5kg leg or shoulder of lamb
- 60ml crumbled feta cheese (optional)

FRESH

- 2 garlic cloves
- 1 red onion
- 1 Mediterranean cucumber
- 1 tomato
- ½ lemon, zest and juice
- 250g oven-roasted cherry tomatoes
- 60ml chopped fresh herbs, such as mint, coriander and flat-leaf parsley

STORE CUPBOARD

- 15ml harissa paste
- 10ml tomato paste
- 15ml olive oil
- salt and milled black pepper, to taste
- 30ml dukkah
- 250g quinoa
- 30ml red wine vinegar
- 10ml sugar
- 30ml olive oil
- 15ml balsamic vinegar
- salt and milled black pepper, to taste