



## **Crumbed Lamb Cutlets with Fried Egg, Bastourma and Almonds** **Shane Delia**

Serves 4

### **Ingredients**

For crumbed cutlets:

100 g day old bread, crust removed  
Zest from 1 lemon, finely grated  
2 tsp cumin seeds, toasted and crushed  
1tsp flaked salt  
4 tsp picked lemon thyme  
4 lamb cutlets, best end, frenched  
2 eggs  
20 ml milk  
50 g flour

### **To finish:**

8 slices bastourma  
25g unsalted butter  
1 tsp Aleppo pepper  
20g flaked almonds, lightly toasted  
10ml fresh lemon juice  
1 tbsp parsley, roughly chopped  
80ml blended olive oil  
20g butter, softened  
4x60g free range eggs

### **Method**

#### **To make the crumbed cutlets:**

First make the breadcrumb mix, to do this pulse the bread in a food processor a few times leaving it as large crumbs

Place into a bowl and add all other ingredients, season to taste

Using the palm of your hand beat out the lamb cutlet so that the meat is thin and even.

Coat the cutlet in the flour.

Mix together the eggs and the milk well, add the cutlets and coat them well being careful not to get any on the bones.

Place the cutlets into the breadcrumb mix and press the breadcrumbs on hard, reserve.

**To finish**

Heat 50 ml oil in a fry pan.

Add cutlets and cook for two minutes on either side leaving them golden brown. Be careful not to burn the crumbs

Remove cutlets from pan and place in a warm place to rest for 5- 10 minutes.

Wipe out the pan with kitchen paper and return to the heat.

Add remaining oil and heat the pan.

Add bastourma and fry until crispy, remove from the heat.

Grease 4 small eggs pans with the softened butter and place them onto the heat.

Crack one egg into each pan and fry them sunny side up

Place the bastourma pan back onto the heat and add the butter.

Melt the butter, add Aleppo pepper and the almonds and cook for a further 30 seconds

Add the lemon juice and parsley and remove from the heat.

**To serve**

Place the lamb cutlets onto a serving platter, making sure they are still warm.

Place a fried egg on top of each cutlet and garnish with the bastourma and almonds, spooning the butter over generously.