

## Sesame & Coriander Dukkah Crusted Lamb Cutlets

### Ingredients

12 Lamb Cutlets

3 Tbsp. Wildings Sesame & Coriander Dukkah

1 1/2 cups of fresh Breadcrumbs

2 Eggs

2 Tbsp. Milk

1/2 cup Cornflour

Olive Oil (preferably spray)

### Method

Preheat oven to 200° C.

Combine breadcrumbs and Dukkah in a large flat bowl.

Whisk eggs and milk to create an egg wash. Place cornflour in a clean bag with the cutlets and toss until coated. Shake off any excess.

Roll the cutlets through the egg wash and then through the dukkah/breadcrumb mix. Place on an oven tray that has been covered with baking paper. Lightly spray each side of the cutlet with oil and bake for 30 - 40 minutes, turning after 15 -20 minutes. Serves 4.

### Serving Suggestion

Serve with mash or a Greek style salad.

This recipe contains no preservatives, additives or M.S.G and is high in flavour and is very easy to prepare.