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His Royal Highness The Prince Charles,  
Duke of Rothesay

## *Chargrilled Mey Selection gigot of lamb with new potatoes sautéed with Shetland butter*

### Ingredients

500g boned gigot of Mey Selections lamb  
Fresh herbs – chives and flat leafed parsley  
Cullisse Highland rapeseed oil  
Freshly milled black pepper  
Hebridean salt

1. Cut lamb into bite sized chunks and place in a bowl.
2. Drizzle lamb with Culisse oil and season with pepper and herbs. Allow to rest for 5 minutes.
3. Thread lamb onto wooden skewers and pre heat a chargrill pan.
4. Place lamb in the searing hot pan, season with the sea salt and sizzle for a total of 8 minutes to seal and cook meat, turning from time to time to brown evenly. Cook a little longer for well done.
5. It is important to allow the meat to rest for 5 minutes in a warm place before serving.

*Delicious with new potatoes finished off in Shetland Butter.*

*Recipe from Wendy Barrie. [www.wendybarrie.co.uk](http://www.wendybarrie.co.uk)*

