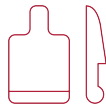




Lemon Ginger Lamb Ribs



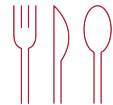
DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 1.5 HRS



SERVES: 4 - 6

Ingredients

2 lemons
150 g honey
60 g garlic, minced
60 g ginger, peeled
1-2 chillies
½ cup fresh mint leaves
½ cup fresh basil leaves
50 g Dijon mustard
75 ml canola oil
2 tsp salt
1 tsp freshly ground pepper
24 lamb ribs, approx. 2 kg

Method

Zest and juice the lemons. Place the zest, juice, honey, garlic, ginger, chillies, mint, basil, mustard, canola oil, salt and pepper into a food processor and blend until well combined. Coat the lamb ribs with all of the marinade and marinate for 2 hours or overnight.

Preheat the oven on CircoTherm® at 150°C. Line the universal pan with baking paper and top with a wire rack. Place the ribs in a single layer evenly on the wire rack and retain the excess marinade for basting. Place the trays on shelf level 3. The universal tray will sit in the rail and the wire rack will sit on top.

Bake the ribs for 30 minutes, turn the ribs and brush ribs with 1/3 of the marinade. Bake for another 30 minutes then turn your ribs over and brush ribs with 1/3 of the marinade. Bake for another 15 minutes and repeat the step with your final 1/3 of your marinade. Cook for another 15 minutes. Remove from the oven. Your ribs should be falling off the bone and ready to serve.

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For other popular lamb recipes try our:

- [Moroccan lamb shanks recipe](#)
- [Middle Eastern lamb pizza](#)

For other popular lemon recipes and tips visit:

- [Classic lemon tart recipe](#)
- [How to preserve lemons](#)

Notes

This recipe uses NEFF's CircoTherm®. We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20

ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.