



Kurrajong Australian Native Foods

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Recipe by Lee Etherington

## Mountain Pepper Lamb with wilted mushrooms & noodles

### Ingredients:

- 350g Lamb fillet, sliced diagonally
- 2 large shallots very thinly sliced
- 4 cloves garlic finely chopped
- 3 tbs olive oil, 1 tsp (2g) Mountain Pepper
- 1 tsp soft brown sugar, 1 tsp salt
  
- 1 x 300g pack fresh egg noodles
- 200g button or cup mushrooms cut in half
- 150g Shimeji (clump) or oyster mushrooms
- 2 tbs teriyaki sauce, 75g fresh chives halved

### Method:

- Combine the lamb, shallots, garlic, oil, brown sugar, salt & Mountain Pepper in a bowl, mix well and allow to marinate
  - Boil the noodles in salted water for 3 mins & rinse
- Get the Wok very hot with some more oil, stir fry lamb quickly in 3 batches until brown adding oil when needed, remove all lamb from wok when it is done
  - Add button mushrooms to wok with 3 tbs water, stir fry for 1 minute, add oyster/Shimeji mushrooms & teriyaki sauce, toss well, cover & steam for 10 sec.
- Return lamb, add noodles & chives, toss well & serve

Tip: Try not to overcook the lamb and especially not the mushrooms.

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