

Lamb Brochettes with Mint Pesto - 60 pieces

2.25 kg	leg of lamb, bones and trimmed of connective tissue
60 ml	lemon juice
6	cloves garlic
6 g	salt
2 g	pepper
125 ml	olive oil
12 g	chopped mint
60	bamboo skewers
454 g	pancetta or bacon, thinly sliced

500 ml Mint Pesto Sauce

1. Cut the lamb into 2 cm cubes. Combine the lemon juice, garlic, salt, and pepper. Whisk until blended and add the oil and mint.
2. Toss the lamb in the mixture to coat well, then cover and refrigerate for a minimum of 4 hours.
3. If using bamboo skewers, soak them in water for 30 minutes.
4. Spread 1 piece of lamb and one piece of bacon on each skewer and arrange on sheet pan.
5. Roast in 450 degree F oven until lamb is nicely browned outside yet still pink and juicy inside, 8-12 minutes.
6. Serve with mint pesto for dipping.

Mint Pesto

71 g	mint leaves, loosely packed
50 g	chopped parsley, loosely packed
85 g	Parmesan, grated
120 ml	olive oil
64 g	pine nuts and walnuts
30 ml	lemon juice
4 cloves	garlic, chopped
1 g	salt
0.5 g	pepper
128 ml	sour cream

1. Process all ingredients, **except sour cream**, to form coarse paste. Add sour cream and mix until blended.

