

Lamb Kebabs with Peach and Honey Almonds

The sweetness of the peaches complements the delicate flavour of the lamb beautifully. A recipe that challenges people's assumptions of what lamb meat is and the different ways it can be served.

Ingredients

300g boneless lamb (leg or loin)
4 almost-ripe peaches
1 tablespoon good olive oil
2 tablespoons runny honey
2–3 tablespoons @Yumtee_nuts Honey Glazed Almonds
2 tablespoons chopped mint
Salt and freshly ground black pepper

Method

Heat up the barbecue, or preheat your grill to high. If using wooden skewers, soak 4 for 30 minutes in cold water.

Trim the meat of any sinew or membrane, using the tip of a sharp knife, and cut it into 3–4cm/1–1 ½ in dice.

Halve and stone the peaches, then cut them into large chunks. Thread the meat and peach chunks alternately onto 4 wooden or metal skewers; you should fit 3 or 4 pieces of each onto each skewer.

Lay the kebabs on a baking tray, trickle with the olive oil and season well with salt and pepper. Place the kebabs on the barbecue or under the hot grill and cook, turning regularly, for 3–6 minutes or until the meat is just cooked through (although you can serve it pink).

Finish with a good drizzle of honey, almonds and some freshly chopped mint.