

bent street kitchen

mouth-tingling lamb riblets

Ingredients:

1 kg lamb riblets, cut into individual pieces
6 t Sichuan peppercorns
2 t coriander seeds
2 t fennel seeds
1 t dried chilli flakes
1 t sea salt
2 T light soy sauce
4 T Chinkiang vinegar
4 t brown sugar
1 T grape seed oil
2 shallots, sliced, optional

Method:

Steam lamb riblets for 45 mins or until tender, topping up simmering water if needed.

Place Sichuan peppercorns, coriander seeds, fennel seeds, chilli flakes and sea salt in a mortar and pestle and crush to combine. Set aside.

Place brown sugar, vinegar and soy sauce in a small bowl and mix until sugar has dissolved. Set aside.

Heat oil in a wok until smoking. Cook ribs in 2-3 batches for 2-3 mins until golden. Set aside. Add spices to wok and toss until fragrant. Return ribs to wok and toss to combine well with spices. Add vinegar mixture and coat ribs and cook for 1 minute. Serve hot with rice and top with shallots.

Serves 4.