



SMOKED LAMB FILLETS



UP TO 40 MINUTES

MEAT

MAIN COURSE

EASY FLIP - INDIRECT

Indirect heat

LID

closed

PREHEATING

5 minutes at a medium setting with the lid closed



INGREDIENTS FOR 4 PEOPLE

- 4 lamb fillets of 200 g
- 20 g meat seasoning
- 10 g mandarin oil
- Pepper

for smoking

Oak Wood Smoker Chips

PREPARATION

Cut the lamb fillets into 50 g portions and season with the meat seasoning. Wrap tightly in transparent film and marinate in the fridge for around 2 hours. Soak the smoker chips (enough to fill the smoker box) for at least 30 minutes in warm water and then leave to drain for a short while. Loosely fill the smoker box with the moistened chips and close the lid

COOKING

Hang the filled smoker box including the hanger assembly inside the grill chamber (below the funnel). Heat the smoker box at the highest temperature for around 12 minutes until thick smoke starts to form. Reduce the heat to a minimum. Place the lamb fillets on the barbecue grid and cook until they reach a core temperature of 50 °C. Remove the meat from the barbecue, cover it and leave to rest for 5 minutes. Core temperature after resting time 55 °C. Slice the meat, drizzle with the mandarin oil and season with pepper.