

Korean-style Kimchi lamb skewers

Total time **45 mins**

INGREDIENTS

10 portion(s)

Lamb:

1.5 kg	leg of lamb, no bones
300 ml	Kikkoman Spicy Chili Sauce for Kimchi
100 g	peanuts, chopped
1 tbsp	lime zest
6	cloves of garlic, chopped
80 g	fermented soybean paste
250 ml	rice wine for cooking
	Black pepper, freshly ground
	Wooden skewers

Peanut mayonnaise:

800 g	mayonnaise
150 g	peanut butter
100 ml	lime juice
2 tbsp	sugar
2	chilli peppers, finely chopped
1 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
100 g	fresh coriander, finely chopped

To serve:

150 g	coriander, whole leaves
3	limes

PREPARATION

Step 1

Lamb: Cut meat into thin strips and place in a marinade of Kikkoman Kimchi Chili Sauce, rice wine, nuts, garlic, soy paste and lime zest. Season with pepper and leave to marinate for at least 30 minutes. Put meat on skewers and cook for about 5 minutes on a very hot grill just before serving.

Peanut mayonnaise: Mix all ingredients well.

To serve: Sprinkle skewers with coriander and serve with lime wedges and peanut mayonnaise.