

Easy Mini Scotch Lamb Flatbreads

Ingredients

- Leftover roast Scotch Lamb PGI (or a small Scotch Lamb leg steak or fillet, seasoned well, seared to pink and cut into slices)
- Rocket leaves
- Drizzle of extra virgin olive oil
- Squeeze of fresh lemon juice
- Scattering of pomegranate seeds
- Salt and pepper to taste
- Small skewers

For the Salsa Verde ? combine all ingredients and blitz in a food processor:

- 30g each of parsley, mint and basil
- 1 tbsp small capers (well washed if brined)
- Zest of an unwaxed lemon
- 1 clove garlic
- 2-3 anchovy fillets (optional)
- 50ml extra virgin olive oil
- Pinch of sea salt - to taste
- Homemade Flatbreads:
- 300g plain flour, plus extra for rolling
- Large pinch of sea salt
- 50ml olive oil
- 185ml milk
- 3-4 tsp sunflower or rapeseed oil for cooking



Find all recipes at scotchkitchen.com