

LAMB SHOULDER HOTDOGS

Ingredients

1.3 kg x Australian stewing lamb, 2"x2" dice

56 gr x suet, rough chop

7.5 gr x brown sugar

12 gr x smoked paprika

6 gr x garlic powder

2.5 gr x #1 curing salt / Prague powder

2.5 gr x mustard powder

22 gr x kosher salt

2.5 gr x black pepper, ground

2.5 gr x coriander seed, ground

36 gr x soy protein isolate

60 ml x ice water

Natural sheep casings

Preparation

1. Place all meat grinder attachments into the freezer for 20 min and place all lamb and suet into the freezer for 10 min until it is just beginning to freeze.
2. Remove the grinder attachments from the freezer and put together using a medium grind plate.
3. Remove lamb and suet from the freezer and toss to combine. Place a stainless steel bowl under the meat grinder extruder.
4. Working quickly, begin to grind the lamb and suet, carefully using a plunge to push the lamb down.
5. Once lamb is fully ground, place back into the freezer for 5-10 min to chill.
6. Clean the meat grinder and put back together.
7. Remove the ground lamb from the freezer and grind the ground lamb a second time to ensure a smooth texture.
8. Once ground, wrap and place back into the fridge.
9. In a stainless steel bowl combine all the spices and soy protein powder, whisking to ensure they are fully mixed
10. Add cold water and combine until it is fully homogeneous.
11. Remove the twice ground lamb from the fridge, and add spice and water mix.
12. Work to fully incorporate into the ground mixture, using your hand like a spoon, whip the ground meat spice mixture for 3-5 minutes until the meat and spice mixture is fully incorporated and has a tacky consistency.
13. Place back into the fridge for 20 minutes to rest. Meanwhile soak the sheep casings in cold water for 10 minutes to remove any salt.
14. Place sheep casing onto a medium sized sausage extruder (about a ½" in diameter), leaving 2" overhang and tie to seal the end.
15. Place hotdog filling into sausage stuffer and working slowly, begin to fill the sausage casings. Once complete, tie the end of the sheep casing to seal.
16. Gently twist into 5"-6" lengths.
17. Bring a pot of water up to temperature just below a light simmer.
18. Get a bowl of ice water.
19. Working in batches, gently blanch hot dogs for about 4-6 minutes until an internal temperature of 150F.
20. Gently remove from the blanching pot and place into ice water to cool.

21. Once cold, remove from ice water, place onto a towel lined tray to dry.
22. Vacuum pac and freeze or store in the fridge.
23. Grill or pan fry and enjoy.

For our Lambassador event, we used brioche hotdog buns and treated them like lobster rolls, buttering and lightly toasting both sides.

We combined grainy mustard and yellow mustard and topped with a vinegared slaw and fried leeks.