



SOUVLAKI RACK OF  
LAMB WITH ROASTED  
FENNEL SALAD

ALDERGRILLS

*where there's fire, there's flavour*

# SOUVLAKI RACK OF LAMB WITH ROASTED FENNEL SALAD

**Cuisine**

Greek

**Servings**

4 People

**Prep Time**

40 mins (to marinade)

**Cook Time**

40 minutes

This Souvlaki Rack of Lamb with Roasted Fennel Salad is my lazy yet delicious midweek take on classic Greek Souvlaki. It's straightforward but bursting with flavour, perfect for those who crave the authentic taste of Souvlaki without the fuss.

## Ingredients

### Lamb Rack

1 rack of lamb (8 ribs, Frenched and trimmed)

2 tbsp souvlaki spice rub (or homemade mix of oregano,

thyme, garlic, and lemon zest)

2 tbsp olive oil

Salt and pepper, to taste

### Roasted Fennel Salad

1 fennel bulb, quartered, fronds reserved

3 tbsp olive oil

½ tsp Aleppo pepper (adjust to taste)

Salt and pepper, to taste

½ bag of mixed salad greens and rocket

2 mandarins, peeled and separated

2 tbsp sesame seeds, toasted

Large handful of fresh parsley, finely chopped

Large handful of fresh mint, finely chopped

Large handful of fresh coriander, finely chopped

¼ cup dry roasted almonds, roughly chopped

1 tbsp red wine vinegar

## Equipment

Hark Chubby Offset Smoker

Lump Charcoal

Iron Bark Wood

Cherry Wood Chunks (optional)

Heat Resistant Gloves

Long Tongs

2x Roasting Pans

Thermapen® ONE

FireBoard Pulse Temp Probe

## Method

**STEP 1 Trim the Lamb:** If your lamb rack isn't already trimmed, use a sharp knife to remove any thick fat cap and clean up the bones. Leave a thin layer of fat to keep the lamb juicy.

**STEP 2 Season the Rack:** In a small bowl, mix the souvlaki spice rub with olive oil. Rub the mixture over the lamb, ensuring even coverage. Sprinkle salt and pepper to taste.

**STEP 3 Rest Before Smoking:** Let the lamb sit at room temperature for **20-30 minutes**. This helps the rub settle and brings the meat to an even temperature for smoking.

**STEP 4 Preheat the Smoker:** Prepare the Hark Chubby Offset Smoker, aiming for a consistent temperature of **200°C / 392°F**. Cherry wood is ideal for a mild, slightly sweet flavour that complements the Souvlaki spices.

**STEP 5 Smoke the Lamb Rack:** Place the lamb rack, bone side down, on the smoker grates. Close the lid and allow the lamb to smoke for **30-40 minutes** or until it reaches an internal temperature of **60°C / 140°F** for medium-rare.

**STEP 6 Rest the Lamb:** Remove the lamb from the smoker and let it rest for 10 minutes. This allows the juices to redistribute, ensuring a tender, flavourful bite.

**STEP 7 Roast the Fennel:** Toss the fennel quarters with olive oil, Aleppo pepper, salt, and pepper. Place them on a baking sheet and roast alongside the lamb rack at **200°C / 392°F** for **20-25 minutes**, or until they're golden and tender.

**STEP 8 Assemble the Salad:** In a large bowl, combine the roasted fennel, salad greens, rocket, mandarin pieces, toasted sesame seeds, parsley, mint, coriander, and chopped almonds.

**STEP 9 Dress the Salad:** Drizzle the salad with red wine vinegar and a touch more olive oil. Season to taste and gently toss to coat.

**STEP 10 Serve:** Plate the smoked lamb rack with a generous portion of roasted fennel salad on the side. Garnish with fennel fronds for a fresh, aromatic touch.

