

as seen on

# made —TO— MATCH

Pilseners are a great match with spicy food – as well as being refreshing, the hoppiness cuts through the spice and cleanses the palate. The extra hop character also means the flavour of the beer isn't overwhelmed by the strong flavours in the dish. Try the Pilseners below with Indian or Thai curries, Mexican or the Middle Eastern flavours of Al Brown's spicy lamb recipe overleaf.



FULL-Flavoured  
**HOPPY**  
Bitterness  
**spicy**  
—food—



REFRESHING  
**CRISP**  
Bitterness  
**spicy**  
—food—

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**Cheers!**

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## Step 1. Harissa

### Ingredients

- 4 Roasted Red Capsicums (skinned, deseeded & rough chopped)
- 2/3 Fresh Red Chillies
- 2 Tbl Fresh Garlic (fine dice)
- 3/4 Cup Coriander (leaves stalks and roots)
- 1/2 Cup Mint Leaves
- 1/2 Cup Parsley Leaves
- 1 Tbl Tomato Paste
- 2 Tbl Brown Sugar
- 1 1/2 Tbl Cumin Seeds (toasted and ground)
- 1 1/2 Tbl Coriander Seeds (toasted and ground)
- 1 Tbl Smoked Paprika (sweet)
- 1 Lemon (zest and juice)
- 1 Lime (zest and juice)
- 100 mls Olive Oil
- Salt and Fresh Black Pepper to taste

## Al's spicy lamb

This is a delicious long and slow way to cook lamb. It can be cooked in a conventional oven or low and slow in a Dutch oven over a fire. In this application I serve the lamb in warm tortillas with a fresh slaw and mint and coriander, however it would work equally well served over rice or even pasta.

**Al Brown**

### Method

Blend all ingredients to form a smooth paste. Season with salt and pepper and refrigerate.

## Step 2. Spicy Lamb Braise

### Ingredients

- 3 kg Lamb Shoulder/Leg with Harissa
- 1/3 Cup Canola oil
- 2 Cups Onion
- 1 Cup Carrots
- 1 Cup Celery
- 6 Garlic Cloves
- 1 Red Chilli
- 1 Tbl Cumin Seeds (toasted and ground)
- 1 Tbl Coriander Seeds (toasted and ground)
- 1 Tbl Smoked Paprika
- 1 Bottle Mac's Hop Rocker
- 2 Cups Chicken Stock

Preheat oven to 150 degrees.

## Step 3. Serving

### Ingredients

- Spicy lamb
- Flour Tortillas (warm)
- Coleslaw
- Mint and Coriander Leaves (rough chopped)
- Limes or lemons

### Method

Pull lamb off the bone and shred into large chunks. Place in a saucepan and add a little of the cooking liquid to keep it moist and warm. Season to taste.

To serve, add chunks of the warm spicy lamb to a warmed tortilla, spoon over a little more Harissa, then top with coleslaw and chopped fresh mint and coriander. Finish with a squeeze of fresh lime or lemon.

Rub your lamb thoroughly with half of your harissa paste and set aside.

Heat a large skillet to medium/high heat with oil, then caramelize onions, carrots, celery, garlic and chilli. Stir through ground spices and cook for one minute. Place the vegetables into a large roasting pan and lay the lamb on top. Pour one bottle of Mac's Hop Rocker and the chicken stock in with the lamb, cover, then cook for 3 1/2 hours. Remove from oven when lamb pulls away easily from the bone and rest.

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recipe overleaf

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**HOPPY**  
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