

NONA Lamb Chop with Black Pepper Sauce



NONA's Special Ingredients

- NONA Oyster Sauce
- NONA Kicap Manis
- NONA Asam Jawa XXtra

Ingredients:

- 2 pieces, lamb chop
- 5 cloves garlic, minced
- 1 red onion, ground
- 2 chillies, sliced
- 1 tomato, diced
- 1 green tomato, diced
- 1 tablespoon tomato sauce
- 1 teaspoon mushroom seasoning powder
- 1 teaspoon black pepper powder
- 1 teaspoon white pepper powder
- 1 sprig rosemary, chopped
- Olive oil

Black Pepper Sauce Ingredients:

- 1 tablespoon butter
- 3 cloves garlic, minced
- 1 teaspoon black pepper powder
- 1 tablespoon flour
- 1 cup water

Instructions:

1. Marinate lamb chops in a bowl with NONA Kicap Manis, NONA Oyster Sauce, and NONA Asam Jawa XXtra.
2. Add the remaining marinade ingredients and mix well. Marinate the chicken for 1-2 hours.
3. While waiting, prepare the black pepper sauce. Heat the wok and add butter to sauté garlic and black pepper powder.
4. Add some flour and water to get your preferred consistency.
5. Add NONA Oyster Sauce and NONA Kicap Manis for enhanced flavours.
6. Stir until the sauce thickens, then turn off the heat.
7. Then, prepare a flat pan and heat some olive oil.
8. Cook the marinated lamb chops on both sides until well-cooked.
9. Once ready, serve the lamb chops with black pepper sauce and NONA Fruit Cocktail Pudding.