

LamBacon

Lamb producers, [for the love of lamb](#), at Nulla Vale, 85 km North of Melbourne have been doing something interesting with their lamb. An Australian first, [LamBacon](#) is a wood smoked product from belly lamb just like streaky bacon but it's not. It has the same tasty, crispy, meaty feel but with the sweet taste of white lamb. I think it is delicious with poached or scrambled eggs or in a LLT sandwich but there are many other possibilities (recipes suggestions are on the website). I have been buying their traditional lamb cuts from farmers markets with much enjoyment but was amazed when I tried the LamBacon – no wonder it won a Gold medal in the 2018 Australian Food Awards. Other cured products or aptly named, *Lambcuterie*, include an air cured lamb lonza, a leg of lamb ham and LamBacon with other flavourings, such as maple or lemon & pepper.

LamBacon can be bought online, at [select food stores](#) and at [Melbourne farmers markets](#) (check listings of producers in attendance on the Thursday before weekend markets).