

 **LAMBASSADOR**
of Aussie Lamb

VICTORIA
State Government

mia
MEAT & LAMB AUSTRALIA

LAMBASSADOR'S RECIPES



2025





LAMBASSADOR SHOWCASE 2025



OUR LAMBASSADOR



LAMBASSADOR

BIN DAI



Throughout Chef Bin's 30-year culinary career, he has left his mark across Shanghai, Italy, Macao, and Hangzhou. Beyond his expertise as a chef, he is also a skilled food and beverage marketing specialist. He has planned and executed numerous distinctive food festivals and promotional campaigns, many of which have garnered various awards.

Bin Dai is currently the Director of Food & Beverage at Tonino Lamborghini Rosso Hangzhou & Grand Parkray Hangzhou. In 2017, he served as a judge for the "Young Talents Escoffier" competition in Paris and has also been a Guest Professor at the Tourism College of Zhejiang in China.



LAMBASSADOR

FRANCIS THUAN



Among many styles of cooking, nothing has grown onto Francis much more than using just fire. He was first inspired by fire cooking and grilling by watching a Youtube episode of the Munchies about Ekstedt restaurant in Sweden. "Fire is the first way of cooking humankind!"- Fire also fits to describe his passion for food and his way of respecting each and individual ingredient. From that day on, he has always found his twist and turns to bring the best out of selective and sometimes obscure ingredients and brought it all together as dishes which have the boldest, unexpected, and amazing flavors.

He has left his mark across Quince, Esta and now he continues his quest to bring out the best in Vietnam's ingredients at his new born - Nephelê.



OUR LAMBASSADOR



LAMBASSADOR

MORIAKI HIGASHIZAWA



A specialist in Australian lamb and an expert of Australian wine. Toyo Meat is a sheep meat specialty shop established in 1928 in Nayoro, Hokkaido. The company's online shopping website, Genghis Khan (Jingisukan) Web, is a leading retailer of sheep meat in Japan, having won numerous awards as a sheep meat specialist both online and in its real shops.

As well as being a specialist in Australian lamb and mutton, he is also an expert of Australian wine and is called "A+ Certified Trade Specialist", a specialist who combines commitment to and expertise in Australian wine



LAMBASSADOR

AERON TRAN



Having worked in a popular hotel in Phu Quoc like Fusion Resort, Radisson Blu. He came back to Saigon and wanted to work with Mediterranean flavours as his next aim to develop his career.

Aeron works as a Group Executive Chef for elWilly which operates Tomatito (winner best restaurant 2018), Bandido Saigon and Mercado, Lupin. Aeron is The President of Western Cuisine Club from the Vietnam Chefs Association - The club is a place aimed at building a kitchen community to develop colleagues & a generation that loves the job.



FAST FACT 2024



Australia's sheepmeat industry

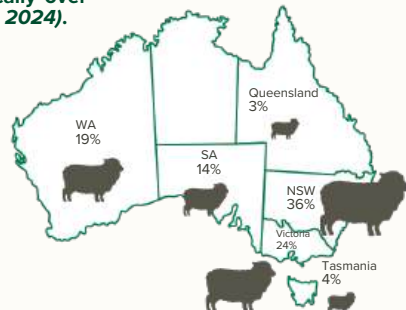
The industry turnover of the sheep farming sector in 2022–23 was \$9.6 billion, 11.5% above a year ago despite prices falling dramatically over the first six months of 2023 (MLA State of the Industry Report – 2024).

Proportion of total flock size
National total flock size: 78.8 million head*

At the time of publication, figures included in this document were the most up-to-date available but may be subject to revision.

Flock facts and figures:

- There are 20,147 agricultural businesses involved in the sheep industry (MLA State of the Industry Report – 2024).
- The sheep flock is estimated at 78.8 million head as of 30 June 2023, making it the largest sheep flock since 2007 (MLA Sheep Projections – September 2024).
- There are 48 million breeding ewes and 27.1 million lambs (MLA/AWI Sheep Producers Intentions Survey – May 2024).
- Most of Australia's sheep population was located in NSW (36.6%), Victoria (14.9%), WA (18.8%) and SA (14.9%). Tasmania and Queensland accounted for 3% and 4% respectively (MLA State of the Industry Report – 2024).



Source: Sheep Producers Intentions Survey, May 2024
*MLA estimate, as at June 2023

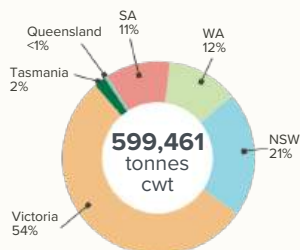
People in the industry:

- The Australian red meat and livestock industry employed approximately 418,921 people.
- Around 194,712 people are directly employed in the red meat and livestock industry, including on-farm production, processing and retail.

How much is produced?

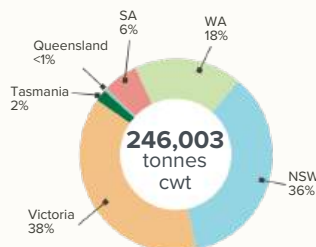
- In 2023, Australia produced 599,461 tonnes carcase weight (cwt) of lamb and 246,003 tonnes cwt of mutton (ABS).
- Total sheepmeat production (lamb and mutton) was 845,464 tonnes cwt in 2023, 19% above year-ago levels, (ABS).

Australian lamb production



Source: ABS, 2023

Australian mutton production



Source: ABS, 2023

What is the value of production?

- The gross value of Australian lamb and mutton production is expected to rise by 5% to \$4.6 billion in 2024–25 due to higher prices and higher production. (ABARES Agricultural Commodities Outlook, June 2024).
- The average farm cash income of Australian lamb producers¹² was estimated at \$91,600 in 2022–23, back 27.6% year-on-year (ABARES).

Domestic value and consumption:

- Domestic expenditure on sheepmeat was approximately \$3.5 billion in 2023 (MLA estimate).
- Australian per capita consumption of sheepmeat was approximately 7.1kg in 2023, while the global average was 1.3kg (MLA State of the Industry Report – 2024).
- According to the OECD, Australia was the largest sheep meat consumer on a per capita basis in 2023 followed by Kazakhstan, Türkiye, Israel, Norway, Saudi Arabia, China and the UK (MLA State of the Industry Report – 2024).

FAST FACT 2024



Australia's sheepmeat industry

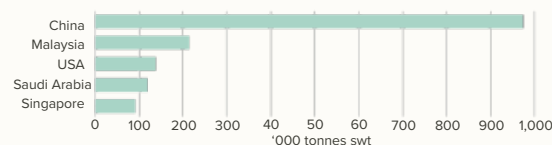
Export value and volume:

- In 2023, Australian lamb exports totalled 326,014 tonnes swt, the highest on record and 15% above 2022 (DAFF).
- Australian mutton exports were 209,580 tonnes swt in 2023, up 46% year-on-year and the highest on record (DAFF).
- The value of Australian sheepmeat (lamb and mutton) exports in 2023 was \$4.4 billion, down 4% from the previous year (TDM).
- In 2023, Australian live sheep exports totalled 611,822 head, up 22% on the previous year (DAFF).

Australia's place in the world:

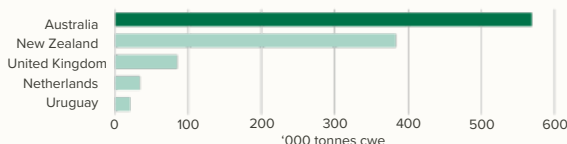
- Australia has approximately 5.8% of the world's sheep flock in 2022 (MLA State of the Industry Report – 2024).
- In 2023, Australia's top three sheepmeat (lamb and mutton) export markets were China (165,244 tonnes swt, or 30.9% of total exports), the US (80,069 tonnes swt, or 14.9% of total exports), and Malaysia (30,380 tonnes swt, or 5.7% of total exports) (DAFF).
- Kuwait remained Australia's largest destination for live sheep export in 2023 accounting for 44% of exports, followed by Israel at 14% (DAFF).

Australia's top five mutton export markets in 2023



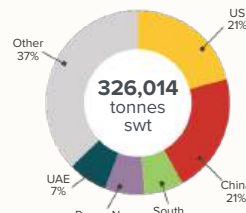
Source: DAFF, 2023

Top five sheepmeat exporting countries in 2023



Source: ABS, FAO

Australian lamb exports



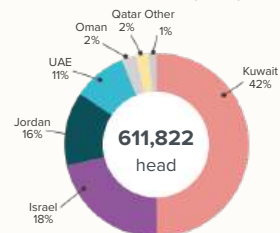
Source: DAFF, 2023

Australian mutton exports



Source: DAFF, 2023

Australian live sheep exports



Source: DAFF, 2023



Market Information

Meat & Livestock Australia

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www.mla.com.au/prices-markets

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For further information read MLA's State of the Industry Report – 2024

[Click here to read the report](#)

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ENVIRONMENT

What are we doing?

From targeting carbon neutral to responsible land utilisation and water reduction, we are actively working in many different areas to reduce the impact on the land

The Australian Lamb Industry is Climate Neutral



meaning production doesn't contribute to additional global temperature rise.

(measurement based upon 2020)

The Australian Beef Industry

has reduced net greenhouse gas emissions by

59%

since 2025

.....



On track to be

CARBON NEUTRAL

by 2030

Australia's land and climate

is ideal for grazing livestock.

They convert grass we can't eat into nutrient-dense food. Just



of Australia's agricultural land is suitable for growing crops for human consumption.

Livestock assist with

crop utilisation by consuming the crops and by-products

that are not suitable for humans.

.....



86%

of livestock feed

is not suitable for human consumption.



Globally, water is a scarce resource

.....

The Australian Beef Industry has

reduced water consumption by



since benchmarked 35 years ago.

What impact will this have?

The industry is reducing greenhouse gas emissions and water use whilst boosting productivity of the land and animals under its management. This will deliver economic, environmental and social benefits to producers, customers, consumers and the community.

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LAMBASSADOR'S RECIPES



LAMB LEG DUMPLING

Created by Lambassador Bin Dai
Tasting Size for 100 Servings

INGREDIENTS:

- Lamb leg bone less minced - 1kg
- Sichuan peppercorn, for dusting - 10g
- Leek - 250g
- Coriander leaves - 150g
- Mint leaves - 10g
- Sesame oil - 10ml
- Onion - 100g
- Dumpling wrapper - 500g
- Hot water - 200ml

Seasoning:

- Light soya sauce - 20g
- Dark soya sauce - 16g
- White pepper - 4g
- Oyster sauce - 8g
- Chicken powder - 16g
- WangShouyi's 13-Flavor seasoning powder - 13g
- Chicken jus - 8g
- MSG - 10g

HOW TO MAKE:

The lamb dumplings are a traditional staple food in northern China.

Select the mutton from the lamb leg and mince it.

Then add Sichuan prickly ash water, ginger, onion, coriander roots, and sesame oil, and mix them evenly.

Combined with the unique thirteen-spice powder, which is a special spice blend in China, they have a distinctive flavor.

First, steam and boil the dumplings, and then fry them until the surface turns golden and crispy.

They are crispy and delicious when you take a bite.



LAMB RIBS SWEET & SOUR

Created by Lambassador Bin Dai
Tasting Size for 100 Servings

INGREDIENTS:

- Lamb Ribs or Short Loin - 10kg
- Thyme - 20g
- Rosemary - 50g
- Whole Garlic - 200g
- Lemongrass - 100g
- Lemon - 4ea
- Sea salt - 1kg
- Olive oil - 10 liter
- Black peppercorn, for dusting - 20g

Sour & Sweet sauce:

- White vinegar - 1 bottle
- OK sauce - 1 bottle
- Yellow sugar sliced - 750g
- Haw flakes - 250g
- Sour plum sauce - 250g
- Tomato ketchup - 250g
- Worcestershire sauce - 50g
- Small fresh chilli - 10g
- Peanuts - 500g

HOW TO MAKE:

First, marinate the lamb ribs with thyme, rosemary, garlic, lemongrass, lemon, and sea salt for one night.

Then, submerge the lamb ribs in pure olive oil and slow-roast them at a low temperature of 100-120 degrees Celsius for 2 to 3 hours. The lamb bones can be easily pulled out when it's done.

Serve it with a sauce similar to the ketchup-based sauce of the famous Cantonese dish, sweet and sour pork. Drizzle the sauce over the lamb ribs and sprinkle with fried crushed peanuts. Cut the ribs into pieces and it's ready to eat.

This dish applies the French confit cooking technique and combines it with the Chinese sweet and sour sauce, perfectly demonstrating this innovative mutton dish.





BARBACOA LAMB TACOS (P.1)

Created by Lambassador Aeron Tran
Tasting Size for 100 Servings

BRAISED LAMB SHOULDER:

INGREDIENTS:

- Lamb shoulder - 2kg
- Onion - 200g
- Bay leaf - 2pc
- Garlic - 10g
- Black Pepper - 2g

HOW TO MAKE:

1. Preheat & Season
 - Preheat your oven to 170°C.
 - Pat the lamb shoulder dry and season generously with salt and pepper.
2. Sear the Lamb
 - In a large Dutch oven or oven-safe pot, heat olive oil over medium-high heat.
 - Sear the lamb shoulder on all sides until browned (about 4–5 minutes per side). Remove and set aside.

3. Sauté the Aromatics

- In the same pot, lower the heat slightly and add onion, garlic.
- Cook for 5–7 minutes until softened and slightly golden.

4 Braise

- Return the lamb shoulder to the pot. Add water and herbs — the liquid should come about halfway up the meat.
- Bring to a simmer, cover with a lid, and transfer to the preheated oven.

6. Slow Cook

- Braise for 2.5 to 3 hours, or until the lamb is fork-tender and falling off the bone.

7. Rest

- Once the lamb is done, remove it from the pot. Let it rest for 10 minutes.
- Shred the lamb using two forks and discard any bones. (Optional: Reduce the braising liquid on the stove to make a thicker sauce if desired.)



BARBACOA LAMB TACOS (P.2)

Created by Lambassador Aeron Tran
Tasting Size for 100 Servings

ADOBO SAUCE

INGREDIENTS:

- Dried Guajillo - 60g
- Dried Ancho - 60g
- Dried Arbol - 60g
- Tomato - 800g
- Apple vinegar - 20g
- Oregano - 1g
- Black Pepper - 1g
- Cumin - 1g
- Cinamon - 1g
- Cloves - 1g
- Star anise - 1g

HOW TO MAKE:

- Remove seeds and stems from the chilies.
- Boil the chilies in water for 2 minutes, then cover and let them sit until they become soft.
- Keep the chilies covered while they soften.
- Toast the spices in a dry pan until fragrant (about 1–2 minutes).
- BBQ the tomato until the skin is charred and blistered.
- Blend everything together (chilies, spices, and BBQed tomato).
- Cook the sauce with a bit of beef stock for 1 hour, allowing the flavors to develop.

ASSEMBLE THE TACOS

INGREDIENTS:

- Braised lamb shoulder - 100g
- Adobo sauce - 10g
- Cilantro
- Onion
- Pickled
- Salsa
- Tortillas

HOW TO MAKE :

- Mix braised lamb shoulder with Adobo sauce.
- **Warm the Tortillas:** Heat your tortillas in a dry skillet for about 30 seconds per side until warm and slightly toasted.
- **Fill the Tacos:** Spoon the braised lamb shoulder onto each tortilla.
- **Add Toppings:** Top with fresh cilantro, sliced onion, a squeeze of lime juice, and any other toppings you like salsa, e.g.
- **Serve:** Serve immediately with extra lime wedges and your favorite hot sauce!



PAELLA DE CORDERO

Created by Lambassador Aeron Tran
Tasting Size for 100 Servings

INGREDIENTS:

- Racks of Lamb - 400g
- Braised lamb shoulder - 100g
- Bomba rice - 120g
- Lamb stock - 400g
- Lamb jus - 80g
- Garlic cloves - 4pc
- Grated Tomato - 80g
- Greeb pea - 20g
- Piquillo pepper - 4pc
- Smoked paprika - 1tsp
- Turmeric - ½tsp
- Rosemary - 2 sprigs
- Olive oil - 2tsp
- Kikoman 2tsp
- Salt and pepper
- Fresh parsley and lemon wedges
- Green mojo

HOW TO MAKE:

Sear the Lamb:

- Season lamb with salt and pepper.
- In a wide paella pan heat olive oil over medium-high heat.
- Brown the lamb on all sides until golden, about 8–10 minutes. Remove and set aside.

In the same pan, lower the heat slightly.

- Add a bit more oil if needed.
- Sauté the garlic, tomato, paprika, and tumeric.
- Cook for 2 - 3 minutes until it thickens and gets fragrant.

Add the Rice:

- Stir in the rice and toast it for a few minutes to soak up the flavors.

Add Lamb & Stock:

- Return the lamb to the pan.
- Pour in the warm stock, stir once to distribute everything evenly.
- Add the rosemary and season with kikoman, salt and pepper.
- Add green pea and piquillo pepper.

Cook the Paella (Do Not Stir):

- Bring to a boil, then reduce to a simmer.
- Let it cook for ~20 minutes.
- Don't stir—this helps develop that golden crust at the bottom (called socarrat).

Finish and Rest:

- If needed, add a bit more stock or hot water toward the end if the rice isn't quite done.
- Once the liquid is absorbed and the rice is tender, remove from heat.
- Cover loosely with foil and let it rest for 5–10 minutes.

Garnish and Serve:

- Sprinkle with chopped parsley.
- Serve with lemon wedges and green mojo on the side.





LAMB BETEL LEAVES

Created by Lambassador Francis Thuan
Tasting Size for 100 Servings

INGREDIENTS:

- 40g lamb mix, rolled in 2 betel leaves, grilled
- 10g tofu puree
- 10g fresh pineapple
- 5g peanut, toasted
- 20g mắm nêm (make dipping with your favourite)

LAMB MIX (150G)

- 100g lamb rump, trimming, ground
- 25g pork fat, ground
- 20g shallots, minced
- 10g garlic, minced
- 10g lemongrass finely chopped
- 10g seasoning
- 5g spring onion

SEASONING (130G)

- 50g fish sauce
- 40g oyster sauce
- 15g curry powder
- 30g brown sugar
- 5g black pepper
- 5g 5 spices

TOFU PUREE (400G)

- 400g tofu, water pressed
- 25g soy sauce
- 13g sesame oil
- 1g salt





JAPANESE-STYLE GRILLED LAMB

(JINGISUKAN)



Created by Lambassador Moriaki Higashizawai
Tasting Size for 100 Servings

INGREDIENTS:

- Sliced lamb: 5 kg (40–50 g per person)
- Onion: 8–10 pieces (about 2.5 to 3 kg)
- Cabbage: 3–4 heads (about 2.5 to 3 kg)
- Bean sprouts: about 1.5 kg
- Green bell pepper: about 1.5 kg
- Carrot: about 1.5 kg
- Cooking oil (neutral type): about 100 ml
- GKS sauce: about 2 kg

PREPARATION:

- Slice lamb into 5 mm thick pieces. Marinate with GKS sauce (10% of meat weight). Marinate for about 10 minutes.
- Cut onion in half vertically, then slice along the grain into 1 cm wide strips.
- Roughly chop cabbage.
- Slice carrot thinly and cut to same length as bell pepper.
- Remove seeds from bell pepper and cut into thin strips.
- Rinse bean sprouts with water.

COOKING:

- Heat a grill top plate. Add a small amount of oil.
- Place lamb on the grill and cook until about half done.
- Add vegetables
- Stir-fry until vegetables are soft.
- (Note: At this stage, the flavor is still light.)

PLATING:

- Place both meat and vegetables into plate.
- Keep good balance.
- Before serving, drizzle a small amount of GKS sauce on top.
- Grate yam wasabi using a microplane grater and sprinkle over the top.



TRADITIONAL MISO GENGHIS KHAN SAUCE

Created by Lambassador Moriaki Higashizawai

INGREDIENTS:

- Soy sauce: 100ml
- Sugar: 20g (brown or raw sugar recommended for depth)
- Mirin: 20g (can substitute with rice seasoning)
- Grated daikon: 50g
- Grated apple: 50g
- Grated onion: 50g
- Grated garlic: 1 clove
- Garlic chives or garlic sprouts (chopped): 1 tbsp
- (Traditionally, alpine leek "gyoja ninniku" is used)
- Oyster sauce: a small amount
- Sesame oil: a small amount
- Chili pepper: a small amount (adjust to desired heat level)
- Miso: 10g (preferably red miso)

HOW TO MAKE :

- Combine soy sauce, sugar, and mirin in a mixing bowl. Stir until sugar is fully dissolved.
- Grate the daikon, apple, onion, and garlic—or blend them together until smooth. Mix this into the liquid base.
- Add garlic chives, oyster sauce, sesame oil, chili pepper, and miso. Stir until well blended.

- Taste and adjust seasoning as needed, depending on sweetness, saltiness, and flavor balance.
- Let the sauce rest in the refrigerator for at least 6–12 hours to allow the flavors to mature before using.

NOTES :

- This sauce is based on a traditional recipe developed in the 1920s in northern Hokkaido.
- It pairs beautifully with lamb, but also works well with pork, chicken, and vegetables.
- It pairs especially well with fattier cuts such as lamb French rack (cap-on) and shoulder.
- For use as a marinade, the sauce can be diluted 1:1 with water.
- For an even more authentic Hokkaido touch, grate fresh yama-wasabi and serve it alongside the meat after grilling.
- Feel free to adapt it using local ingredients such as Vietnamese herbs and spices to create your own unique version.
- Yama-wasabi (also known as Japanese horseradish) is a pungent root vegetable native to the colder regions of Japan, particularly Hokkaido.



USEFUL INFORMATION SOURCE

Scan to access more documents and useful information about Aussie Lamb



LAMBASSADOR WEBSITE
[HTTPS://LAMBASSADORS.COM/](https://lambassadors.com/)

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