

Cumin Roast Lamb with Sweet Potato Chips & Smoked Aubergine

Ingredients

- 3 tsp cumin seeds
- 3 tsp coriander seeds
- 3 tbsp olive oil
- 4 x 200g/7oz box-trimmed lamb rumps
- 2 aubergines
- 1 clove garlic
- 1 tbsp tahini paste
- 1 tbsp Greek-style yoghurt
- small handful chopped fresh parsley
- 8 orange-fleshed sweet potatoes, peeled

Method

1. Preheat the oven to 200C/390F/Gas 6.
2. Dry fry the cumin and coriander seeds in a hot pan. Remove from the pan, allow to cool then grind in a pestle and mortar or coffee grinder.
3. Mix the ground spices with the one tablespoon of olive oil and rub over the lamb. Leave to marinate for an hour.
4. Heat a griddle pan until hot, then add the whole aubergines and cook on each side until charred around the edges.
5. Allow to cool, then slice open and scoop out the flesh. Place the aubergine flesh into a blender with the garlic and tahini and blend until smooth.
6. Stir in the Greek-style yoghurt and chopped parsley and chill for one hour.
7. Once the lamb has marinated, heat a frying pan and sear lamb on both sides. Transfer to the hot oven and roast for about 10 minutes. Remove from the oven and leave to rest for a few minutes before serving.
8. Meanwhile, prepare the sweet potatoes. Cut tube shapes using an apple corer - you will usually get about four per potato.
9. Cook the sweet potato 'tubes' in a pan of boiling water until just tender, then drain and allow to cool.
10. Heat a frying pan until hot then add the remaining olive oil and tubes of sweet potato. Fry for 3-4 minutes until golden and roasted around the edges.
11. Serve the lamb with a few sweet potato tubes and a spoonful of aubergine.

Wine

Try this with a big Rioja Reserva - fantastic!

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