

Lamb Cutlets with Crushed New Potatoes

This is easy to make, cook the potatoes and crush them with a fork, don't mash them, then add chilled butter and a sprinkle of sea salt.

Ingredients for 2 people

1 clove of garlic and some Rosemary Herb
Chopped Zest, and the juice of 2 lemons
2 tbsps extra virgin olive oil
4 to 6 thin lamb loin chops

For the new potatoes
Large sprig of fresh mint
Butter
Salt and freshly ground black pepper

1 onion sliced
1 garlic clove chopped
200g of green beans
3 tbsps of tinned cherry tomatoes
Fresh Oregano

Method

1. Place the garlic, lemon zest and juice, rosemary herb and the olive oil in a blender and whiz until finely chopped, pour over the lamb chops and allow to marinate.
2. Boil the potatoes with their skins on, place the sprig of mint in the water and boil for 20 minutes, until tender, drain and remove the mint.
3. Blanch the beans in boiling water for 2 minutes, then drain. Saute the onion and garlic for 10 minutes, until soft and golden.
4. While the potatoes are boiling, heat up a griddle pan. Cook the lamb chops on the griddle for 5 to 10 minutes, until crispy on the outside and just cooked through.
5. Add the green beans, tinned tomatoes and oregano to the onions and garlic, then saute until heated thoroughly.
6. Season the potatoes with plenty of salt and black pepper and a good knob of butter, gently crush the new potatoes with a fork and serve with a knob of butter.
7. Serve with the potatoes piled up in the middle of a plate, with the beans and the chops standing up in the centre. Then eat slowly!