

LAMB CUTLETS WITH GARDEN GREENS PESTO





LAMB CUTLETS WITH GARDEN GREENS PESTO

Preparation time: 10 minutes

Cooking time: 10 minutes

Serves: 4

Difficulty: ★★

12 lamb cutlets, French trimmed
2 tsp celery salt
1 cup extra virgin olive oil
1 Tbsp za-atar
2 tsp dried mint powder
2 cup mixed leafy greens (spinach,
watercress and kale)

1 bunch basil leaves
2 cloves garlic
¼ cup toasted hazelnuts chopped
½ cup finely grated Pecorino
¼ cup hazelnut oil
sea salt flakes and freshly-ground
black pepper

1 Season the lamb cutlets with celery salt and sprinkle with 1 Tbsp extra virgin olive oil. Cook on a hot griddle for 3 minutes each side. Scatter with za-atar and dried mint.

2 Blanch the leafy greens until just tender, then refresh in iced water and squeeze well. Combine in a food processor with the basil, garlic and remaining extra virgin olive oil. Stir in the hazelnuts, Pecorino and hazelnuts, then season with salt and pepper.