

THE SWAN@STOFORD

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RECIPE OF THE MONTH

GRILLED HERB LAMB CHOPS

WITH TOMATO, TUMERIC & CORRIANDER POTATO

INGREDIENTS

- PAIR OF LAMB CHOPS (9-10oz.)
- 80gm GARLIC
- 100gm ONION
- 20gm EACH ROSEMARY & THYME
- 60ml EXTRA VIRGIN OLIVE OIL
- 1 BAY LEAF
- ½ TEASPOON TUMERIC POWDER
- 50gm FRESH TOMATO
- 400gm POTATO
- CORRIANDER-ROUGHLY CHOPPED

METHOD

Marinate the chops with half the garlic, rosemary, thyme, black pepper & 30ml olive oil for 1 hour.

Dice the potatoes into about 1in. square & boil with a pinch of salt.

In a large sauce pan put the olive oil, onion, garlic & bay leaf. Cook until soft, then add the tomato, tumeric & potato.

Season with salt & pepper & add chopped corriander at the very last minute.

Grill the lamb chops to your liking & serve with a cracking bottle of Tempranillo!!