

Lamb Chops with Aubergine Purée

By Chef Atul Kochar

Serves: Two

Ingredients

12 lamb chops, trimmed and cleaned

2 tablespoons sunflower oil mixed with 15g melted butter, for basting

For the marinade

200ml double cream

3 tablespoons lemon juice

2 tablespoons garlic paste

1 tablespoon gram flour roux

1 tablespoon sunflower oil

1 tablespoon sesame seeds, toasted

1 tablespoon tomato purée

2 teaspoons fennel seeds, toasted and coarsely ground

1 1/2 teaspoons green chilli paste

1 teaspoon mild red chilli powder or sweet paprika

1 teaspoon garam masala

1/2 teaspoon black pepper-corns, coarsely ground

1/4 teaspoon ground mace

For the Aubergine purée

1 Aubergine

Lemon juice, to taste

1 tablespoon sunflower oil

1/2 teaspoon cumin seeds

1 small onion, finely chopped

1 small green chilli, finely chopped

1 teaspoon peeled and grated fresh ginger

Method

1. Mix all the marinade ingredients together in a large non-metallic bowl and set aside for 30 minutes at room temperature for the flavours to blend.
2. Add the lamb chops, making sure they are well coated, and leave to marinate for 1 1/2 hours at room temperature.
3. Preheat the oven to 240°C/Fan 220°C/Gas 9. Place the lamb chops, coated in the marinade, in a roasting tray lined with a non-stick oven mat and roast on the top shelf of the oven for 8 minutes. Remove the tray from the oven and leave the chops to rest for 4 minutes, covered with foil. Baste with the oil and butter mixture, and then return the chops to the oven for a further 2 minutes, or until tender and charred. Leave to rest for a further 5 minutes before serving.
4. To make the aubergine puree, preheat the oven to 240°C/Fan 220°C/Gas 9. Place the aubergine directly on the oven rack and roast for 15-20 minutes until it is very soft and the skin is charred. Set aside until cool enough to handle, then scoop the flesh into a blender or food processor with the lemon juice and salt to taste and blitz until a smooth paste forms, set aside. Turn the oven temperature down to 180°C/ Fan 160°C/Gas 4.
5. Heat the sunflower oil in a large frying pan; add the cumin seeds and sauté over a medium heat until they crackle. Add the onion, green chilli and ginger, and sauté for 3-5 minutes until the onion is translucent. Stir in the aubergine paste and continue sautéing until blended and hot. Adjust the salt, if necessary, then set aside and keep hot.
6. Arrange the chops on plates with the aubergine purée. Garnish and serve immediately.