



Pistachio (Dukkah)-Crusted Lamb Chops
Unbelievably quick and simple to make this recipe is a show stopper both visually and flavor-wise. With Middle-Eastern seasoning added to the pistachios, the lamb chops are crusted with the Dukkah mixture and cooked to perfection.

INGREDIENTS

For the Lamb:

- 8 small lamb rib chops trimmed of most of the fat
- 2 tablespoon olive oil
- 1 garlic clove crushed
- 1/2 teaspoon salt
- 1/4 teaspoon pepper I used smoked pepper
- 1 tablespoon vegetable oil
- 1/3 cup pistachio dukkah for coating both

sides of chops after they are cooked. Add more if necessary. (see recipe below)

1-2 tablespoon honey to drizzle on finished lamb chops

For the Cauliflower and Potato Purée:

- 1 head cauliflower approx. 2 lbs.
- 2 medium potatoes
- 1 clove garlic small
- 3 tablespoon unsalted butter more to taste
- salt and freshly ground black pepper to taste
- 1/4 cup chicken stock or water to thin purée

INSTRUCTIONS

To marinate the lamb:

Trim lamb rack from excess fat. Cut rack into single chops.

Combine olive oil, garlic, salt and pepper in small bowl. Rub each chop with marinade and set aside at room temperature while you prepare the cauliflower and potato purée.

Cauliflower and Potato Purée:

Break the florets off the head of the cauliflower and rinse.

Peel, rinse and dice the potatoes, making sure that the dice is on the smaller side so that the potatoes are done at the same time as the cauliflower.

Bring water to a boil in a large steamer pot, add the steamer insert and make sure the water doesn't touch the insert.

Add the cauliflower, diced potatoes and garlic clove.

Cover and cook for about 15 to 20 minutes, or until you can easily pierce the potatoes and cauliflower with the tip of a sharp knife.

If using a food processor, transfer half of the vegetables and process, at this point you will know if you have to add some chicken stock (or water) to thin out the purée. Add only a little at a time to avoid a runny purée.

Add the remaining cauliflower and potatoes with the butter, salt and pepper. Process again until vegetables are smooth, if needed add more stock.

Keep purée warm until lamb chops are ready.

For the lamb chops:

In a large pan, heat vegetable oil over medium-high heat.

Add half of the lamb chops to pan. Cook for 1 1/2 to 2 minutes per side, depending on thickness of chop and desired doneness. For thicker chops, it's approximately 2 minutes per side for medium-rare.

Transfer the lamb chops to a dish, cover with foil to keep them warm. Repeat with the remaining chops, making sure to lower the heat if pan is getting too hot.

To coat chops, pour dukkah spice mixture into a shallow bowl. Dip both sides of the lamb chops into the dukkah and transfer to platter.

Drizzle honey over the chops and serve with cauliflower and potato purée.

Pistachio Dukkah

Ingredients

1 cup @Farmfreshnuts Pistachios

3 tablespoon Sesame seeds

2 tablespoon Cumin seeds

4 tablespoon Coriander seeds

3 tablespoon Coconut flakes

2 teaspoon Sea salt

1 teaspoon Black peppercorns

Instructions

Dry roast Pistachio, sesame seeds, cumin seeds, coriander seeds and coconut individually until slightly browned and fragrant.

Remove in a plate and let cool.

Add all the ingredients in a grinder and grind to make a coarse powder.

Store in an airtight container in refrigerator for upto 2 months.