

## Spicy Lamb Cutlets with Baba Ganoush



### *Ingredients*

#### **For the Lamb Cutlets**

- 8 thick lamb cutlets
- 1 tsp garlic, crushed
- 1 tsp dried oregano leaves
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 1 tsp freshly ground black pepper
- 1 tsp sea salt
- ½ tsp chilli flakes
- 2 tbsp extra-virgin olive oil

#### **For the Baba Ganoush**

- 2 large eggplants
- 3 cloves garlic, crushed
- 3 tbsp tahini paste
- 2 tbsp lemon juice, freshly squeezed
- 1 tsp salt
- 1/2 tsp ground cumin
- ¼ teaspoon smoked paprika, plus extra to garnish
- ½ cup extra-virgin olive oil

### *Directions*

Step 1 – Prepare the marinade for the lamb cutlets by combining the garlic, oregano, cumin, paprika, pepper, salt, chilli and olive oil in a small bowl. Coat the lamb cutlets evenly in the mixture and set aside to marinate for at least one hour.

Step 2 – Prepare the barbecue for indirect cooking over medium heat (180°C to 230°C). If using a Weber Q barbecue, set up your barbecue with a convection tray and a trivet.

Step 3 – Roast the whole eggplants on the trivet, turning occasionally, until the skin is charred and the flesh is softened, approximately 25-45 minutes, depending on the size of your eggplants. Once cooked, remove from the BBQ and place in a large bowl, cover with cling film to seal and allow to cool for at least 10 minutes.

Step 4 – Once cooled, halve the eggplants and scoop the flesh away from the skin into a colander. Let the eggplant flesh drain for at least 10 minutes, then discard liquid.



Step 5 – Add the eggplant flesh to a food processor along with the garlic, tahini, lemon juice, salt, cumin and paprika and pulse to combine. Slowly drizzle in the olive oil to incorporate while processing on low speed. Place the baba ganoush in a bowl and set aside.

Step 6 – Prepare the barbecue for direct cooking over medium-high heat (200° to 240°C).

Step 7 – Barbecue the lamb cutlets over direct medium-high heat, with the lid closed, until cooked to your liking, 2 to 3 minutes per side.

Step 8 – Once cooked, remove the lamb cutlets from the BBQ and serve immediately with the baba ganoush and a side salad of fresh tomato, red onion and chopped parsley.

**BBQSPLUS**

