Lamb Backstrap Salad



Ingredients

- 2 lamb backstraps, trimmed
- 1 bulb garlic, whole
- 3 tbsp harissa spice mix
- 1 cup Greek yoghurt
- 2 tbsp lemon juice
- 400g can chickpeas, drained
- 1 red onion, finely sliced
- 1 cucumber, sliced
- 1/2 bunch fresh dill, leaves picked

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place

Step 2 – Cut the top off the garlic bulb, drizzle with a little olive oil and wrap in aluminium foil. Place the wrapped garlic into the BBQ, away from direct heat and close the BBQ lid. Roast the garlic for around 30 minutes. Remove from the BBQ and allow to cool.

Step 3 – Coat the lamb backstraps with a little olive oil and season evenly with half of the harissa spice mix, reserving the rest.

Step 4 – Place the backstraps onto the grill over direct heat (remove the trivet and convection tray if using) and cook, turning regularly for around 12 minutes or until the lamb reaches an internal temperature of 60°C at the thickest part. Remove the lamb, cover tightly with foil and set aside to rest.

Step 5 – Squeeze around half of the garlic into a bowl (place the rest into a jar and top with olive oil for future use). Add the Greek yoghurt, the remaining harissa mix and lemon juice and mix well to combine.

Step 6 – Carve the lamb into 1.5cm thick slices. Spread the yoghurt mix onto the bottom of a platter then top with the lamb pieces, chickpeas, onion and cucumber slices. Garnish with the dill fronds and serve.