

Coriander Scented Lamb Chops with Shaved Celery Salad

Serves 4

This aromatic East Indian dish demonstrates how tandoori flavors can emerge from a stone hearth oven. Straight forward and simple, these lamb chops are particularly good over a light celery-citrus salad.

Ingredients

3 lamb chops, fat cap removed

Marinade

4 tablespoons yogurt
2 tablespoons lemon juice, fresh squeezed
1 teaspoon fresh ginger, grated
1/4 cup cilantro, minced
2 tablespoons whole coriander seeds, roasted and ground
1 tablespoon cumin seeds, roasted and ground
2 teaspoons cayenne chili pepper
1/2 teaspoon nutmeg, fresh ground
1/2 cup canola oil
2 teaspoons Kosher salt

Celery Salad

1 tablespoon extra virgin olive oil
1/4 cup lemon juice, chilled
1 cup celery, thinly sliced
1 tablespoon pecorino cheese, grated

Method

Oven Temperature: 570 to 600 degrees

1. Combine all of the marinade ingredients in a bowl and stir until well incorporated.
2. Place the lamb chops in the marinade and stir gently to coat the lamb with the marinade. Cover and refrigerate the lamb for at least 5 hours, or overnight for the best flavor.
3. Before cooking, remove the lamb from the refrigerator and temper for at least 30 minutes.
4. Drizzle 1 tablespoon of oil over a sizzle platter's hot surface. Arrange the lamb chops on the sizzle platter and move to the finishing zone of the oven. After about 4 minutes, turn the lamb chops. Continue cooking until the internal temperature of the meat reaches 130 degrees.
5. *To make the celery salad*, combine all the ingredients in a bowl and toss gently to combine.
6. Serve the lamb chops on a bed of celery salad.

Garnish with cilantro sprigs.



www.woodstone-corp.com
Call us Toll Free at 1-800-988-8103