

# Coriander Scented Lamb Chops over 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 ea. lamb chops, fat cap removed

### Marinade

4 Tbsp. plain yogurt  
2 Tbsp. lemon juice, fresh squeezed  
1 tsp. fresh ginger, peeled and grated  
¼ cup cilantro, minced  
2 Tbsp. whole coriander seeds, roasted and ground  
1 Tbsp. cumin seeds, roasted and ground  
2 tsp. cayenne chili pepper  
½ tsp. nutmeg, fresh ground  
½ cup canola oil  
2 tsp. Kosher salt

### Celery Salad

1 Tbsp. extra virgin olive oil  
¼ cup lemon juice, chilled  
1 cup celery, thinly sliced  
1 Tbsp. pecorino cheese, grated

## Method

### Oven Temperature: 570-600 degrees

- Combine all of the marinade ingredients in a bowl and stir until well incorporated.
- 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.
- Before cooking, remove the lamb from the refrigerator and temper for at least 30 minutes.
- Drizzle 1 Tbsp. of oil over a hot sizzle platter. Arrange the lamb chops on the sizzle platter and move to the finishing zone of the oven. After about 4 minutes, rotate the lamb chops. Continue cooking until the internal temperature of the meat reaches 130 degrees.
- To make the celery salad, combine all the ingredients in a bowl and toss gently to combine.
- Serve the lamb chops on a bed of celery salad.

*Garnish with cilantro sprigs.*



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