



WHISTLERGRILLS

Whistle-Stop Recipes - Easter edition!

MAIN: BARBECUED LEG OF LAMB – MOROCCAN STYLE

SERVES 8-10

Ingredients

50g melted butter
3 tbsp olive oil
2 tsp each ground cumin, coriander and paprika
1 tbsp thyme leaves
3 garlic cloves, crushed
Zest and juice 1 lemon
1 tsp harissa
Salt and freshly ground pepper
2 ½kg leg of lamb, butterflied (ask your butcher to do this)

For the sauce:

1 tsp harissa
handful fresh coriander leaves, roughly chopped
300g Greek yogurt



Method

1. Firstly, mix the butter and oil into a bowl and stir in the spices (thyme, garlic, lemon zest and juice). Add the harissa, 1 tsp salt and plenty of freshly ground black pepper then mix well.
2. Place the butterflied Lamb in a large shallow dish and spoon over the marinade. Using your hands, rub the marinade all over the meat (don't forget to flip the meat over to do the other side!). Cover loosely with foil or cling film and leave to marinate for at least 3 hrs or better still, refrigerate overnight.
3. After removal from the fridge let the meat come back to room temperature before placing it on the grill.
4. Next, fire up all burners until the temperature reaches 200 degrees centigrade. Once at this temperature, place the lamb onto the centre grid, fat-side down, and cook over direct heat for 5 mins until well browned with the lid open. Turn the meat over and cook for a further 5 minutes to brown the other side. This seals the meat, so it retains the moisture and holds the flavour.
5. Eliminate direct heat from under the meat, close the lid and reduce the overall heat to around 160 degrees centigrade this will cook the meat more gently. Cook for about 45 mins, turning occasionally.
6. The lamb is cooked when the internal temperature of the meat is 63 degrees centigrade and this will give you a medium rare cook. Use a digital meat thermometer to assess this.
7. Remove the meat to a large board and cover tightly with foil. Leave to rest for 10-15 mins.
8. For the sauce, fold the harissa, a little salt and the coriander into the yogurt.
9. Cut the lamb into slices and serve with the sauce and some couscous if desired.

Please visit our YouTube channel for the Whistle-Stop video - Whistler Grills





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ALTERNATIVE SIDE DISH: ROASTED CAULIFLOWER, AUBERGINE, AND LENTIL SALAD

Ingredients

- 1 Cauliflower
- 2 Aubergines
- 1 tsp soy sauce
- Olive oil
- 250g packet of puy lentils
- Handful of coriander leaves, finely chopped
- 200g pomegranate seeds



For the dressing:

- 3 tbsp olive oil
- 1 tbsp apple cider vinegar
- 2 tbsp tahini
- 2 garlic cloves, crushed

Method

Top Tips: We recommend that you soften the cauliflower in a pan with water, cover, and steam for about 5 minutes prior to mixing it with the dressing.

1. Chop the cauliflower and aubergines into bite size pieces and put into a bowl. Mix with the soy sauce, a drizzle of olive oil and season with salt and pepper. Add the contents onto the griddle plate and cook over direct heat until tender (approx. 15 mins)
2. Mix all the ingredients for the dressing together and let rest to allow all of the flavours to infuse.
3. Allow the cauliflower and aubergines to cool and combine them into a salad bowl along with the dressing and the puy lentils.
4. Finish off by adding the pomegranate and coriander and lightly mix together ensuring everything is coated in the dressing.

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