

## **Lamb back strap with mint pesto, goats cheese fetta and eggplant puree.**

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Serves four.

800gm of lamb back strap – cut into 4 200gm portions  
1 packed cup of mint  
½ cup of olive oil  
50gm of good quality parmesan  
3 tablespoons blanched almonds  
1 clove of garlic  
1 teaspoon lemon juice  
3 medium eggplants  
1 teaspoon paprika  
Salt and pepper  
125gm goats cheese fetta

For the pesto

Put the mint, parmesan, olive oil, garlic, almonds and lemon juice in the blender until smooth.

For the eggplants

Pierce the eggplants with a skewer and cook under the grill until the skin is blackened and the eggplant is collapsing. Make sure you turn it to cook it on all sides.

Peel off the blackened skin, place them in the blender and puree with some salt and pepper and a little paprika to taste. Put it into a saucepan and gently reheat once the lamb is done.

For the lamb

Season the lamb well with salt and pepper. In a searing hot pan add a dash of avocado oil, then cook off the lamb. Cook for approximately 3 minutes each side for medium rare if straight from the fridge, ensure you seal it on all sides, then rest for 5 minutes in a warm place. Cooking time will vary dependant on the thickness of your back strap.

To serve slice the back straps diagonally into 4 slices and place on the eggplant puree and top with a dollop of mint pesto and then crumble fetta on top.