



spiced cocktail lamb chops with honey allioli

by *David King*



serving ingredients

lamb chop - cocktail prepped	1200g
cumin, roasted ground	2g
paprika	2g
red chilli, crushed	30g
oregano	10g
black pepper	3g
garlic, fine chopped	10g
olive oil	100ml
salt	3g
lemon wedges	750g

honey allioli

garlic cloves	20g
sea salt	1g
lemon	1 1/2 teaspoon from 1 1/4 lemon
spanish extra virgin olive oil	375ml
lavender honey	2 tablespoons

methods of preparation

- 1 combine all ingredients, and marinate for a period of minimum overnight.
- 2 grill until caramelised.
- 3 arrange a lemon wedge and some rocket salad leaves on the plate.
- 4 serve 2 pieces of lamb chops per portion with a strip of honey allioli next to it.

honey allioli

- 1 pound the garlic with the salt in a mortar and pestle to a smooth paste.
- 2 add the lemon juice.
- 3 drop by drop, add the oil as you continue to crush the garlic paste, keep turning the pestle in a circular motion around the mortar as you drip the oil in slowly and steadily.
- 4 make sure the pestle soaks up and assimilates with the oil as you go - to produce a dense, rich sauce with the consistency of very thick mayonnaise (add water to thin out if dense).
- 5 add and combine the honey thoroughly.