

# Lamb with Aubergine Puree



**Serves 2**

**Prep 15 mins**

**Cooking 40 mins**

**Easy**

## Ingredients

1x 300g Lamb loin fillet

1 aubergine

1 tbsp tahini

60ml Greek yoghurt

1 pinch salt

1 pinch black pepper, freshly ground

1/2 tbsp harissa

1 tbsp mint, chopped, extra for garnish (optional)

2 tbsp lemon juice

1 tbsp olive oil

1. Preheat the oven to 220C/Fan 200/ Gas 7. Place the harissa, mint (if using) 1/2 tbsp olive oil in a bowl. Add the lamb and cover evenly in the marinade. Leave to marinate for at least 30 minutes.
2. Place the aubergine on a baking tray, prick the skin with a fork several times and bake for 30 minutes, or until the skin has charred. Remove from the oven and, when cool enough to handle, peel away the skin and discard. Place the aubergine flesh into a colander, drain for 15 minutes, then place in a food processor with 1 tbsp of lemon juice, tahini and yoghurt. Process until smooth, season to taste with salt and pepper.
3. Remove the lamb from the marinade. Heat the frying pan with 1/2 tbsp olive oil and brown the lamb on all sides in an ovenproof frying pan. Roast in the oven for 10 minutes. Remove and let rest for 10 mins.