

## Spiced Autumn Lamb with Butternut Squash Purée



**Serves 4 Prep 10 mins Cook 40 mins + marinating Easy**

### **Ingredients**

½ tbsp cumin seeds

olive oil

2 racks rack of lamb, French trimmed

500g butternut squash or pumpkin, peeled & chopped

butter

parsley, a small handful, chopped

1. Crush the spices in a pestle and mortar. Mix together with a large slug of olive oil and some seasoning then rub all over the lamb. Leave to sit for half an hour.
2. Heat the oven to 200C/fan 180C/gas 6. Cook the lamb for 20 minutes for pink then leave to rest for 10 minutes.
3. Meanwhile, steam the squash until tender then whizz in a food processor with a knob of butter and seasoning. Stir in the parsley. Serve 3 cutlets each with some purée.