

## Grilled Lamb Cutlets with Tomato Compote and Garlic and Rosemary Potatoes

Serves 2

4-6 lamb cutlets, trimmed (depends how big they are and how hungry you are)

For the potatoes:

8 new potatoes, quartered  
1 tbsp olive oil  
3 garlic cloves, smashed  
2 rosemary sprigs  
1 tsp paprika  
2 tsp finely chopped rosemary leaves  
salt and freshly ground black pepper

For the compote:

1 tbsp olive oil  
1 shallot, finely sliced  
½ tsp thyme leaves  
8 small tomatoes, quartered  
2 baby aubergines, sliced  
1 glass red wine  
2 tbsp tomato purée  
1 tbsp torn basil  
30g/1oz butter

Preheat chargrill pan over a medium high heat until it is smoking hot, then drizzle with a little oil (if you don't have one then just grill the lamb using a conventional grill).

Cook the potatoes in boiling salted water until tender and drain well. Heat a little oil in a large frying pan. Once hot, add the potatoes, garlic, rosemary sprigs and paprika to the pan and sauté for 3-4 minutes or until the potatoes are golden. Remove the sprigs of rosemary and the garlic and toss the potatoes in the rosemary leaves.

Heat a little oil in a frying pan and sauté the shallot, thyme and aubergine over a medium heat for 3-4 minutes. Add the wine and simmer for 1-2 minutes, then add the tomato purée and basil. Season with salt and pepper and stir in the butter.

Season the lamb with salt and pepper and place on the hot chargrill for 2-3 minutes on each side.

Serve the lamb on a mound of compote with the potatoes arranged around the plate. Eat at once.