

CHEF BOBBY'S

EASTER LAMB DINNER

Lamb

- 1 lamb saddle, trimmed into 2 loins and 2 tenderloins
- 1 tablespoon + 2 teaspoons harissa spice mix (8.5 g, Le Sanctuaire)
- Grapeseed oil, as needed
- 1 teaspoon dried mint (1 g)
- 1 teaspoon dried parsley (1 g)

Eggplant purée

- 4 large eggplants
- Olive oil, as needed
- Salt and freshly ground white pepper
- 1 shallot, sliced
- 2 cloves garlic, sliced
- 1 teaspoon harissa spice mix (1.5 g, Le Sanctuaire)
- Juice of 1 lemon
- 1/4 cup sherry vinegar (60 ml)
- 2 tablespoons honey (42 g)

Couscous

- 2 pints m'hamsa couscous (1 l)
- 2 tablespoons olive oil (30 ml)
- 4 cloves of garlic, chopped
- 2 pints chicken stock (0.95 l)
- 2 pinches harissa spice mix (Le Sanctuaire)
- Salt and freshly ground white pepper

Yogurt sauce

- 2 cups thick Greek yogurt (480 g)
- 1 cup peeled, seeded, and grated cucumber (200 g)
- 4 cloves garlic, peeled, germ removed, and finely grated
- Zest of 1 lemon, freshly grated
- 4 tablespoons fresh chopped mint (8 g)
- Salt and freshly ground white pepper