



Tatton Spring Lamb Chops with

Apricot Pistachio and Mint Couscous and a Classic British Chutney

This simple couscous with shallot vinaigrette can be served either hot, at room temperature or chilled, so it can be made in advance if you prefer.

Ingredients:

Tatton Farm lamb chops or Tatton Hebridean lamb chops

(Available to buy from Tatton Park's Housekeeper's Store)

300g Israeli or pearl couscous

300g dried apricots chopped into bite size pieces

100g chopped pistachios

65g fresh mint chopped

70g extra virgin olive oil, plus a little extra to rub on the chops

2 tablespoons minced or finely chopped shallots

2 teaspoons Dijon mustard

2 tablespoons balsamic vinegar

1-2 teaspoons honey to taste

Sea salt and freshly ground black pepper





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Instructions:

Rub the lamb chops with sea salt, black pepper and olive oil.

Roast in a hot oven for 10 to 20 min. (depending how well done you prefer your chops.) You could even BBQ your lamb chops or chargrill in a griddle pan.

Whilst your chops are cooking:

Cook the couscous according to the package directions. Fluff the couscous and add it to a large bowl with the chopped apricots, pistachios and fresh mint.

Into a empty jam jar, add the olive oil, shallots, Dijon mustard, balsamic vinegar, honey, and a few pinches of sea salt and freshly ground black pepper. Shake the dressing well and add more honey and salt and pepper to taste.

Pour over the couscous mixture and stir to combine, and then cover with foil until your juicy Tatton lamb chops are ready.

Serving suggestion:

Accompany with seasonal roasted root vegetables, steamed spring green vegetables or a fresh green salad and add a generous spoon full of one of the many British or Local Chutneys available in The Housekeeper's Store.

