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FOOD ~ WINE ~ TRAVEL



Lamb Cutlets with Romesco Sauce

Romesco is a Spanish sauce from the region of Catalonia, where a variation called salvitxada is served as a dip for calçots, local spring onions traditionally charred over open fires; thick green onions make a good alternative. Since we're talking Spain, Sherry is the perfect accompaniment, especially Barbadillo Oloroso which complements the sweet complexity of the romesco and the sweetness of the onions.

Serves 4



INGREDIENTS

- 12 lamb cutlets
- 16 thick green onions or spring onions
- Extra virgin olive oil, for rubbing
- salt flakes, to taste
- Romesco Sauce
- Crusty bread, for serving

METHOD

1. Preheat oven to 240°C.
2. Remove cutlets from the fridge 30 minutes or so before cooking to bring them to room temperature.
3. Meanwhile, trim most of the green off the onions, leaving about 14cm above the bulb. Trim off the root, discard any wilted outer leaves, rinse, pat dry, rub well with oil and place in a baking dish in the oven for 30 minutes or so, until well coloured and tender, turning the overhead grill on for the last few minutes if necessary to make them slightly charred. This can be done while roasting vegetables for Romesco Sauce.
4. Heat a char-grill pan or frying pan over medium-high heat.
5. Rub cutlets with oil and sprinkle with salt.
6. Cook for 3 minutes or so each side, until cooked to your liking.
7. Serve with charred onions, Romesco Sauce and plenty of bread.