**Tandoori Sea Scallops with Green Chili Chutney**

(Serves 4 to 6 as a light lunch)

For Chutney:

2 cups packed fresh cilantro, chopped

¼ cup chopped scallion

¼ cup sweetened flaked coconut

2 to 3 serrano or jalapeno chilies, chopped with seeds

3 tbsp. vegetable oil

1 ½ tbsp. finely grated fresh ginger

2 ½ tbsp. fresh lime juice, or to taste

2 tbsp. water

½ cup plain yogurt, preferably Balkan style

For Scallops:

2 serrano chilies

1 tsp. salt

½ tsp. ground cumin

½ tsp. freshly ground pepper

¼ tsp. ground nutmeg

2 tsp. ground coriander

2 garlic cloves, crushed

2 tsp. grated peeled fresh ginger

1 tbsp. fresh lime juice

2 tbsp. chili powder

¼ tsp. turmeric

½ medium onion, chopped

1 cup plain yogurt, preferably Balkan style

1 ½ pounds sea scallops

**To make Chutney:**

Puree chutney ingredients in blender, stirring occasionally to assist blending, and transfer to bowl. Season chutney with salt and pepper and chill, covered, until ready to serve.

**To make Tandoori Scallops:**

In a food processor, puree chilies, salt, cumin, black pepper, nutmeg, coriander, garlic, ginger, lime juice, chili powder and turmeric. Transfer to a small skillet and heat over low heat until aromatic – about 1 minute. Add chopped onion and cook over low heat for two minutes. Stir in yogurt, remove from heat and let cool. Pour over scallops and let marinate for 30 minutes. Remove scallops from marinade and pat dry. Heat a grill pan over high heat. Season scallops with salt and grill three minutes on each side. Serve each portion topped with some of the chutney.

**Rack and Braised Shoulder of Lamb ‘Ras el Hanout**

Rack of Lamb:

1 large rack of lamb

Sea salt and black pepper

1 tsp. olive oil

2 tbsp. butter

To cook the Rack of Lamb:

Preheat the oven to 400 F (200 C). Heat the olive oil in an ovenproof pan until hot. Season the rack and pan-fry skin side down for two minutes until browned. Turn and sear the other side for two minutes. Add the butter and, as it melts and foams, spoon it over the lamb. With the skin of the lamb facing upward, put the pan into the oven. Roast for 10 to 15 minutes, depending on the thickness of the rack. Cover with foil and let rest for 5 minutes while sauce and accompaniments are being reheated.

Spiced Shallot and Olive Sauce:

2 tbsp. olive oil

10 shallots, peeled and thinly sliced

12 black olives, pitted and thinly sliced

2 tbsp. sherry vinegar

½ tsp. ras el hanout

4 tsp. harissa paste

few cilantro stalks

few parsley stalks

1 rounded tbsp. honey

1 cup liquor from the braised lamb shoulder

To prepare the sauce:

Heat the olive oil in a pan until hot and add the onions with some seasoning. Cook over medium-low heat, stirring frequently, for 6 to 8 minutes until they are soft. Add the olives and the sherry vinegar and increase the heat slightly. Let bubble until the pan is quite dry (reduce *‘au sec’*). Stir in the ras el hanout and harissa paste and cook for another 2 minutes. Add the herb stalks (bundle these as a *‘bouquet garni’*), honey and lamb braising liquor. Simmer the mixture for 10 minutes. Taste and adjust the seasonings. Discard the herb stalks.

Braised Shoulder of Lamb

(Serves 4 as a main course)

1 shoulder of lamb, about 4 ½ lb., boned

2-3 tbsp. olive oil

sea salt and black pepper

1 onion, peeled and cut into ½ inch dice

2 celery stalks, trimmed and cut into ½ inch dice

2 carrots, peeled and cut into ½ inch dice

1 leek, trimmed and chopped

1 garlic bulb, halved horizontally

1 bay leaf

few thyme sprigs

few rosemary sprigs

1 tbsp. tomato paste

1 bottle of white wine

¼ tsp. white peppercorns

2 ½ cups chicken stock

2 ½ cups veal stock

Trim the lamb of excess fat, then cut into chunks – as evenly sized as possible. Heat the olive oil in a large ovenproof casserole. Season the lamb with salt and pepper and pan-fry in batches for about 2 minutes on each side until evenly browned. Remove to a plate with a slotted spoon. Add a little more oil to the casserole and sauté the vegetables with the garlic and herbs over high heat for 3 to 4 minutes. Stir in the tomato paste. Cook for 2 minutes until the vegetables are golden brown, then pour in the wine, stirring to deglaze. Bring to a boil and let bubble until reduced to a sticky glaze. Add the peppercorns and pour in the stocks. Return the lamb to the casserole. Partially cover and simmer for 2 to 2 ½ hours until the lamb is very tender. Let cool slightly in the braising liquor.

**White Onion Puree**

1 tbsp. olive oil

2 large onions, peeled and chopped

sea salt and black pepper

1 thyme sprig

1 ¼ cups whipping cream

Heat the olive oil in a pan and add the onion with some seasoning and the thyme. Cook gently, stirring occasionally for 6 to 8 minutes until they are beginning to soften. Pour in the cream and bring to a simmer. Cook for another 30 minutes until the onions are very soft. Discard the thyme sprig. Strain the onions, reserving the cream and put them in a blender or food processor with 1 tbsp. of the reserved cream. Process to a fine puree, then pass through a strainer into a small pan. Return the puree to the heat and cook until the puree is thick and reduced by two-thirds. Taste and adjust the seasonings.

**Lemon and Rosemary Cake**

*Dianna Henry in’ Crazy Water Pickled Lemons’ describes this as a ‘good bung-it-all-together cake’ based on a Sophie Grigson recipe for a Tunisian almond cake. Best served slightly warm with lemon or lime gelato/sorbet.*

* 55 g (2 oz.) stale white bread
* 100 g (3 ½ oz.) blanched almonds
* 10 ml (2 tsp.) rosemary leaves
* 200 g (7 oz.) caster (berry) sugar
* 10 ml (2 tsp.) baking powder
* grated zest of 1 lemon
* 200 ml (7 fl. oz.) olive oil
* 4 eggs, beaten

For the syrup:

* juice of 2 lemons
* 125 ml (4 fl. oz.) water
* 60 g (2 ¼ oz.) caster sugar
* 2 sprigs rosemary

For the garnish:

* Icing sugar

1. Put the bread, almonds and rosemary leaves in a food processor and grind as finely as possible. Combine this mixture in a bowl with the sugar and baking powder. Add the lemon zest, olive oil and eggs and stir well until combined
2. Pour the batter into a greased 22 cm (8 ½ in.) spring form pan. Put it into a cold oven and set the heat to 180oC (350oF). Bake for 45-50 minutes, or until the cake is browned and a skewer comes out clean. Leave in the tin for 5-10 minutes to cool slightly, then turn it out onto a plate.
3. Make the syrup by gently heating all the ingredients together. Stir a little until the sugar has dissolved, then turn the heat up and boil for 5 minutes. Leave the rosemary in the syrup to infuse.
4. Pierce holes in the cake and strain the syrup all over it while it is still warm. Leave the cake to cool. Dust with icing sugar and serve with berries or citrus fruits in syrup and a dollop of yogurt.