

## **MOROCCAN SPICED LAMB KEBABS WITH A SAFFRON AOILI**

Spring is the best time of year to eat shoulder of lamb. It can be roast whole, boned, or chopped. All should be beautifully tender, and all suit this spicy treatment.

Serves 4

### INGREDIENTS:

750 g. shoulder of lamb, boneless

For the spice marinade:

¼ tsp. garlic powder

½ Tblsp. cumin

¼ Tblsp. ground coriander seed

½ Tblsp. oregano

½ Tblsp. harissa ( or ¼ Tblsp. chilli powder )

½ Tblsp. freshly ground black pepper

150 ml. natural yogurt

4 bamboo skewers, soaked in cold water for ½ hour

salt

1 Tblsp. chopped parsley

1 Tblsp. chopped mint

lemon wedges

### METHOD:

Trim the lamb of excess fat, and cut into 2.5 cm. cubes. Mix the spices with the yogurt, and toss with the lamb pieces. Allow to marinate for at least 1 hour, but preferably for 4 0 - 6 hours, or even over night.

Preheat your grill or b.b.q. to high.

Thread the pieces of meat on to the bamboo skewers, and season with salt. Place under the grill, or on the b.b.q., and cook until they are well browned, and crusted, turning them occasionally.

Serve immediately sprinkled with herbs, and a dollop of aoili, garnished with a lemon wedge.

#### FOR THE AOILI:

125 ml. chicken stock  
½ tsp. saffron threads  
½ tsp. salt  
2 egg yolks  
1 slice white bread, crust removed, then diced  
3 tsp. garlic, finely sliced  
1 tsp. harissa  
400 ml. light olive oil

#### METHOD:

Place the chicken stock in a small sauce pan. Add the saffron threads and the salt. Boil until well reduced, and about 5 Tbsp. of the liquid remains. Pour the liquid into a food processor, making sure that you get all the saffron from the pan. Add the yolks, bread, garlic, and harissa. With the food processor running, slowly add the oil in a steady stream.

Taste for seasoning.