Greek-Style Lamb Chops with Feta & Mashed Potatoes (with celeriac)
From the book “Citrus” by Catherine Phipps.

Serves 4

Ingredients:
Around 12 lamb chops at least ¼ “ thick
2 lemons, finely grated zest & juice
1 TB herbs (a mixture of oregano, rosemary, thyme, and sage)
1 TB olive oil
1 Clove garlic finely chopped (optional, but is it really?)
Sea salt

For the Mash
4 medium potatoes cut into chunks
(1/2 large celeriac, peeled and cut into chunks)
1 TB butter plus extra for dish and top
3.5 oz feta, broken into chunks

To Garnish (optional but recommended)
1 TB olive oil
1 TB capers
1 lemon, segmented and diced

Put the lamb chops in a non-reactive container. Sprinkle with salt and rub it into the flesh lightly. Mix the lemon zest & juice with the herbs, olive oil, and garlic & rub this over the flesh, too. Leave to marinate for a couple of hours or overnight, refrigerated.

To make the mash, preheat oven to 400˚. Place water & salt over potatoes (and celeriac, if using) in a pot to boil, then turn down to simmer until tender. Drain, add the butter and mash together. Push the feta into the top, leaving it slightly exposed (or flush with the mash) & dot with a little more butter. Bake for 20 minutes until the feta is soft and lightly browned in patches.

When you are ready to cook the chops, this recipe suggests barbecuing them. For additional lemon flavor, soak dried lemon peel in water and place on coals. Arrange chops around the side of the grill for indirect heat initially. Cook for 3 minutes a side, basting with marinade. Leave for at least 5 minutes before eating.

For the optional garnish: heat the olive oil in a small pan and when it’s hot throw in the capers & lemon. Toss for a few seconds. They should sizzle and brown immediately so be careful. Pour this over the mash when it comes out of the oven.