

GRILLING WITH JONAS BORSSÉN

**Grilled lamb fillet with olive sofrito, served
with grilled potatoes and pepper salad**

4 portions

Here, you can use an open grill fired with charcoal or wood, or a gas grill.

600 g lamb fillets in thick slices

Salt and freshly ground black pepper

4 sprigs of fresh rosemary, chopped

Olive sofrito:

1 yellow onion, finely chopped

3 cloves of garlic, chopped

2 dl stoned Kalamata olives

1 tbsp sherry or red wine vinegar

1/2 dl virgin olive oil

1/2 dl cold water

Salt and freshly ground black pepper

500 g boiled potatoes, cubed

1 green pepper, cut and seeded

1 red pepper, cut and seeded

1 yellow pepper, cut and seeded

Olive oil

100 g French goats cheese, cut into small pieces

1. Begin with the olive sofrito. Heat the olive oil in a thick-bottomed frying pan and gently fry the onion and garlic. Take the mixture off the heat and leave to cool. Mix all the ingredients in a blender with a sharp cutter – or use a wand mixer. Season the lamb slices with salt and pepper and put them to one side.

2. Let the charcoal burn down until it forms an ash-grey bed of embers. Check the heat, which should be very hot. Grill the lamb slices for 2-3 minutes on each side directly over the hot embers.

Take the lamb off the grill, sprinkle it with rosemary, wrap it in aluminium foil and leave to stand for 6-8 minutes.

3. Turn the potatoes in a very little oil, and grill them and the peppers while the lamb is resting. Grill the peppers for only 1-2 minutes. Take them off the heat and cut them into strips. Leave the potatoes to grill for 4-6 minutes

To serve: Mix the strips of pepper with the potatoes and goats cheese and serve with fine slices of lamb and olive sofrito.