

## Smoked Paprika Lamb with Eggplant Aioli

### Serves 4

**Preparation Time:** 15 minutes (plus 10 minutes marinating)

**Cooking Time:** 10 minutes (plus 45 minutes for eggplant)

2 large lamb backstraps or use lamb fillets (they will cook quicker)

2 cloves garlic, crushed

1 teaspoon smoked paprika

2 tablespoons chopped continental parsley

juice of 1 lemon

1 tablespoon olive oil

sea salt and freshly ground black pepper, to taste

couscous and steamed vegetables, for serving

### Eggplant Aioli:

1 small eggplant

1 clove garlic, crushed

2 tablespoons continental parsley

1 tablespoon extra virgin olive oil

2 tablepoons good quality egg mayonnaise

salt and freshly ground black pepper, to taste

steamed vegetables, for serving

Mix lamb together with garlic, paprika, parsley, lemon and oil and season to taste. Marinate for 10 minutes if desired or cook immediately by char-grilling for 5 minutes on each side, or until done to your liking. Allow to rest for 2 minutes before slicing and serving over couscous with Eggplant Aioli and steamed vegetables such as sugar snap peas and carrots.

**Eggplant Aioli:** Bake whole eggplant on a foil lined baking tray at 180°C for 45 minutes or until soft. Cut in half, scoop out flesh and place in a food processor with the remaining ingredients. Blend until smooth, season to taste and serve over lamb. This keeps well refrigerated.