

GRILLED HERBY LAMB AND TZATZIKI FILLED CRUSTY ROLLS



INGREDIENTS

1 pack Paul Hollywood Ready To Bake Crusty Rolls
2 lamb steaks
2 tbsp extra virgin olive oil
2 cloves garlic, thinly sliced
Small handful fresh oregano leaves, chopped (or 1 tsp dried)
Handful fresh parsley, chopped
1 lemon, zested then juiced
½ tsp crushed dried chillies
Pinch black pepper and sea salt

FOR THE TZATZIKI

200g Greek yogurt
10cm piece cucumber
½ clove garlic, crushed
Pinch sea salt
10 mint leaves, chopped

TO SERVE

Lambs lettuce or other salad leaves
Greek style salad made with tomatoes, cucumber, red onion, feta and olives, dressed with olive oil and lemon juice

METHOD

1. Place the lamb in a bowl and drizzle over the oil. Add the garlic, chopped herbs, lemon zest and juice and dried chillies. Season with a good pinch of salt and pepper and mix well. Cover and marinate in the fridge for at least half an hour (longer is better if possible, even overnight).
2. Preheat the oven and bake the crusty rolls according to the pack instructions.
3. Meanwhile make the tzatziki. Grate the cucumber then pile onto a double layer of kitchen paper. Gather up the paper and squeeze out the water. Tip the cucumber into a bowl with the yogurt, garlic, salt and mint leaves and mix together then keep in the fridge.



METHOD CONT...

4. Heat the grill or a griddle pan and cook the lamb for a few minutes on each side depending on the thickness of the steaks – it is best served pink. Leave to rest for a few minutes.
5. Slice the hot rolls and add some lambs lettuce. Slice the lamb steaks and divide between the rolls then add a dollop of tzatziki to each. Serve with the rest of the tzatziki and the Greek salad on the side.

A handwritten signature in a golden-brown ink, reading 'Paul Hollywood' in a cursive, flowing script.