

Korean-style Lamb Chops with Spicy Sesame Cucumber Salad & Gouchjang Dipping Sauce

Prepared by
Michelin Star chef **MARC FOSH**

SERVES 4

12 lamb cutlets, trimmed

Marinade:

2 tbsp soy sauce

2 tbsp mirin

2 tbsp sugar

3cm piece ginger, peeled

2 cloves garlic, peeled & crushed

1 tbsp sesame oil

1 tsp chilli powder

Gouchjang dipping sauce:

2 tbsp gochujang chilli paste or Sriracha sauce

1 tbsp rice wine vinegar

1 tbsp sugar

1 tbsp soy sauce

1 tsp sesame oil

Spicy sesame cucumber salad:

2 cucumbers, cut into slices

1 red onion, finely sliced

1 tbsp sugar

1 tbsp sesame seeds, toasted

1 tbsp rice wine vinegar

1 tbsp sesame oil

2 tsp Korean chilli flakes

1. Place all the ingredients for the marinade in a food processor and blend to a puree.

2. Pour over the lamb chops and marinate in the fridge overnight or for at least a couple of hours.

3. Mix all the Gouchjang sauce ingredients together in a small bowl and set aside.

4. Put the cucumbers and sliced red onion in a bowl and pour the other ingredients over.

5. Mix well and set aside.

6. Heat your frying or griddle pan. Wipe the excess marinade off the lamb chops and brush lightly with a little oil to keep them from sticking.

7. Grill for 2-3 minutes each side, then brush again with the marinade.

8. Finish cooking until the lamb is still pink and serve the cutlets with the cucumber salad and the gouchjang dipping sauce.

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