

## Spring Salad with Sunday Lamb

(Serves 6)

No spring is complete without at least a few Sunday lunches of roast lamb. Sadly, lamb tends to be the least appealing cold meat to use. This North African inspired salad puts cold lamb to good use in a mix bursting with new season leaves and herbs topped with a snow-white goat's cheese and a warm, spicy dressing.

1. Wash and dry the fresh herbs. Put about 2/3 of the herbs in a small bowl of a food processor. Add the Harissa paste, lime juice and zest. Pulse until blended and with the motor still running, add the olive oil.

2. Chill until needed.

3. Shell the broad beans and blanch in a pan of boiling water for 2-3 minutes.

4. Drain and chill under running cold water. When cool enough to handle, squeeze out the tender beans. This is easily done by inserting a nail in the "seam" and applying a little pressure to encourage the beans to pop out.

5. Hold the asparagus between your hands and gently brake off the lower base – it will snap where it should come off. Cut into 2 or 3 pieces, keeping the spears intact.

6. Bring a pan of water to the boil and simmer the asparagus for 2-3 minutes until just al dente. Drain and refresh under running cold water.

7. Wash and dry the salad leaves and arrange on a large serving dish.

8. Arrange the lamb on the bed of leaves; add the asparagus and broad beans. Crumble over the cheese and sprinkle over remaining herbs. Drizzle with the Harissa dressing.

9. Serve with warm flat breads.

Recipe provided by [www.cambridgecookeryschool.com](http://www.cambridgecookeryschool.com)

### INGREDIENTS

Large bunches of fresh parsley,  
mint, chervil and chives

1 generous tablespoon of Harissa paste

Juice and zest of 1 lime

90ml/3 oz extra-virgin olive oil

250g fresh broad beans

A bunch of fresh Burwash asparagus

750g/1 ½ lb mixed new season leaves

Left-over lamb, fat removed  
and cut into thin strips

180g/6 oz firm salty goat's  
cheese from the Larder