21 Gables

CURRIED LAMB CHOPS WITH PEACH & TOMATO SAMBAL

WITH SPIER 21 GABLES PINOTAGE



SPIER
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Few dishes suit Pinotage better. Curried lamb chops bring gentle heat and richness, while a fresh peach and tomato sambal adds sweetness and acidity, showcasing the season's first stone fruit.

The 21 Gables Pinotage is an ideal match. Grown above False Bay and matured in oak for 18 months, it offers violet, ripe blackberry, cherry, graphite and allspice. Its aromatic lift complements the curry, while dense, velvety tannins stand up to the lamb.

Sweet-spiced chops from the coals, tangy sambal and velvety Pinotage: a true South African braai classic.

Tips:

- The chops are best marinated overnight, so start the day before if time allows.
- When in season, fresh peaches or mangos can also be used instead of canned peaches.

INGREDIENTS

Serves 4

For the curried chops

15 ml (1 Tbsp) cumin seeds
15 ml (1 Tbsp) coriander seeds
15 ml (1 Tbsp) fennel seeds
30 ml (2 Tbsp) garam masala
250 ml (1 cup) brown or red wine vinegar
60 ml (¼ cup) smooth apricot jam
2 cloves garlic, finely grated
1 thumb-sized piece ginger, finely grated
salt & pepper, to taste
8 medium or 4 large lamb chops (choose a meatier cut than rib chops)

For the peach & tomato sambal

1 cup canned peaches, diced
about 250 g tomatoes, diced
½ small red onion, finely chopped
a handful fresh coriander, roughly chopped
10 ml (2 tsp) lemon juice, apple cider vinegar or red wine vinegar
10 ml (2 tsp) olive oil
salt & pepper, to taste

METHOD

Prepare the chops:

In a dry pan, add the cumin, coriander and fennel seeds and toast over moderate heat. When the spices are fragrant, tip them into a pestle and mortar and grind coarsely (can also be done in an electric grinder). Add the spices to a small saucepan, then add the vinegar, jam, garlic, ginger and season with salt & pepper. Heat until simmering, then cook for 5 minutes over low heat, stirring. Remove from the heat and cool to room temperature (this will take about 1,5-2 hours). Place the chops in a large non-reactive bowl (plastic container with lid is ideal), then pour over the marinade, making sure to coat the chops on all sides. Cover and refrigerate overnight, turning once after a few hours. The next day, let it come to room temperature before cooking over a hot grill or over hot coals until done to your liking. Serve with the sambal and your choice of sides.

For the sambal:

In a medium bowl, add the chopped peaches, tomatoes, onion, coriander, lemon juice/vinegar, olive oil and season with salt & pepper. Stir and set aside until ready to serve.

Spier 21 Gables wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at ***shop.spier.co.za***

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Drink Responsibly. Not For Persons Under The Age Of 18.