

LAMB CURRY



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1 large onion, sliced into rings

1 sprig fresh curry leaves

oil

15 ml (1 T) garlic and ginger paste

60 ml (4 T) mixed masala

2 ml (1/2 t) turmeric

2 medium-sized jam tomatoes

1 kg deboned leg of lamb, cubed; or stewing lamb, cubed

4-5 medium-sized potatoes, peeled and quartered

fresh coriander leaves, chopped

Fry the onion and curry leaves in a little heated oil until the onion is soft and golden brown. Stir in the garlic and ginger paste, masala and turmeric. Add the tomatoes and braise for about 3 minutes. Add the meat, cover, reduce the heat and simmer for about 10 minutes. Add the potatoes and about 60 ml (1/4 cup) water, cover and simmer for about 20 minutes. Add the chopped coriander leaves towards the end of the cooking time. Season with salt if necessary. Serve with rice and sambals such as chopped onion and tomato