



Pienang Curry

Servings: 6

Prep Time: 20min

Cook Time: 55min

Ingredients

- 2 bay leaves
- 1ml (1/4 tsp) whole cloves
- 4 allspice
- 5 fat cloves garlic
- 2 sticks cassia
- 2 large onions, sliced
- 50 ml (4tbsp) vegetable oil
- 1kg (2 1/4 lb) lamb
- 15ml (1tbsp) masala
- 10ml (2tsp) turmeric
- small piece of tamarind soaked in
- 125ml (1/2 cup) water or juice of 2 lemons
- 30ml (2tbsp) brown sugar
- salt to taste

Directions

1. Pound bay leaves, cloves, allspice, garlic and cassia into a paste.
2. Heat oil in a saucepan and sauté onions and paste until onions are transparent.
3. Add cubed lamb and cover saucepan with a tightly-fitting lid. Simmer over low heat for 35 minutes.
4. Mix masala, turmeric, strained tamarind liquid or lemon juice, sugar and salt. Carefully pour over the meat, making sure that each piece of meat is adequately covered.
5. Close lid and simmer for 20 minutes or until meat is tender.
6. Serve with Sweet Saffron Rice.