

Malay Lamb Curry

Servings: 4

Prep Time: 30min

Cook Time: 2hrs15min



Ingredients

- 1 tblsp oil
- 1 kg lamb best neck chops, trimmed
- 1 onion, chopped
- 1 tblsp grated fresh ginger
- 4 cloves garlic, crushed
- 2 tsp ground cumin
- 2 tsp ground coriander
- 1 tsp ground turmeric
- 1 tblsp curry powder
- 1 tblsp seeded and finely sliced green chilli
- 2 tomatoes, chopped
- 2 ½ C (600ml) chicken stock
- 4 potatoes, cut into large chunks
- 1 tblsp fresh coriander leaves

Directions

1. Heat the oil and brown the lamb in batches over high heat, transfer to a plate. Add the onion to the pan, reduce the heat and cook until soft and transparent, Stir in the ginger, garlic, cumin, coriander, turmeric, curry powder and chill. Cook, stirring, for 1 min until fragrant
2. Return the lamb to the pan and combine well with the spice mixture. Add the tomato and stock. Bring to the boil, reduce the heat to very low and simmer, covered, for 1 ½ hrs
3. Add the potato to the pan and cook, uncovered, for 30min, stirring occasionally, until the liquid is a thick, rich sauce. Season to taste with salt and black pepper. Serve scattered with fresh coriander leaves and accompanied by steamed rice