



Agra Lamb & Coconut Curry

50g butter/ghee, 2 medium onions, sliced, 6 cloves garlic, chopped, 5 cm piece fresh ginger, chopped, 1 kg lean lamb diced, 300mls coconut cream, 1 ½ tsp salt, 1 cup chopped tomatoes, 2 level tbsp Agra Lamb & Coconut Curry Blend.

Heat butter/ghee in a large saucepan, add the onions, garlic and ginger and fry well until the onions are soft and brown. Add the Agra Lamb & Coconut Curry Blend and mix well, fry for 2 minutes. If the mixture is too dry add a small amount of water to enable the spice to fry. Add the lamb and turn until the meat is evenly coated with the curry blend and sealed well. Add the coconut milk and the tomatoes. Bring to the boil and cover pan reducing heat to low and simmer until lamb is cooked and tender. Adjust the amount of liquid to the preferred consistency by simmering the curry with the lid off until the gravy thickens. This curry is best used for chicken, beef and lamb and potato or sweet potato (do not use for seafood, lentils or vegetables).