

Pasanda Gosht Shahi (Royal Lamb Curry)



Method

Combine the garlic, ginger, [Mudgeeraba Spices Lamb Korma Shiraz](#), cashew nut meal and salt together and marinate the lamb in this overnight or for a minimum of 2 hours in the fridge.

In a heavy base pan heat and add the sugar and cook until caramelized. Add the ghee and heat well. Add the marinated lamb and seal well. Add the water and bring to a rapid boil, lower the heat and cook covered until the lamb is tender. Remove the lid and let the liquid reduce considerably. Add the cream and heat through.

Serve hot with rice and garnish with [Mudgeeraba Spices Indian Mixed Date and Almond Chutney](#) or [Mudgeeraba Spices South Indian Tomato Chutney](#) as an accompaniment.

Ingredients

1kg (schnittel like) thinly sliced lamb
1 ½ tbsp. garlic paste
1 ½ tbsp. ginger paste
3 tbsp. [Mudgeeraba Spices Lamb Korma Shiraz](#)
2 tbsp. ground cashew nut meal
½ -1 tsp salt (or to taste)
1 tsp sugar
125g ghee
2 cups boiling water
1 cup cream

