

Goa Lamb Curry masala



Method

Heat the oil in a pan, add the onions, garlic paste, ginger paste and green chillies and fry until golden.

Add the water and cook until the onion is mushy and all the liquids have absorbed.

Lower the heat and add the **Goa Lamb Curry Masala** and fry gently stirring well.

Add the lamb pieces and seal quickly on high heat.

Add the water and bring to a rapid boil and simmer until the lamb is well done.

Add the coconut cream and cook until the curry has reduced.

Add the lime juice and salt to taste.

Reheat the curry before serving for a better tasting curry.

This curry is best cooked with lamb, chicken or beef and potato or sweet potato.



Ingredients

1/4 cup of oil

200g finely chopped onions

1 ½ tbsp garlic paste

1 tbsp ginger paste

4 green chillies finely chopped

1 cup water

3 ½ tbsp (45g) [Mudgeeraba Spices Goa Lamb Curry Masala](#)

1kg lamb pieces

2 cups water

1 cup coconut cream

juice of 1 lime

salt to taste

