



Malay Lamb Curry

50g butter/ghee, 2 medium onions, sliced, 6 cloves garlic, chopped, 5 cm piece fresh ginger, chopped, 1 kg lean lamb cubed, 300mls coconut cream, 1 ½ tsp salt, 2 level tbsp Malay Lamb Curry Blend, and 1 stalk lemon grass.

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 Malay Lamb 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, salt and lemon grass. 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.

This curry can be used for red meat, white meat, vegetables, seafood and lentils.