



South Indian Lamb Korma

1kg lamb pieces, 2 tbsp South Indian Lamb Korma Blend, ½ cup grated fresh coconut (ground to a fine paste) or 1 cup thick coconut cream, 1 onion diced, curry leaves optional, 1 cup thick yoghurt, 1 cup oil or ghee, salt and chilli powder to taste, 6 cloves of garlic diced, 2 inches ginger diced, 2 green chillies/capsicum.

Heat the oil and add the onions, garlic, ginger and green chillies. Fry until soft, add the South Indian Lamb Korma and fry well, add the meat and seal well. Add the coconut cream and yoghurt and cook until the meat is tender and the oil comes to the top. This curry is best used for lamb, beef or chicken (vegetables can also be used as long as they are cooked with lamb or chicken).