

Sri Lankan Beef Curry Masala



Method

Heat the ghee in a large pan until hot.

Add the onions, garlic and ginger, sauté.

Add the **Sri Lanka Beef Curry Masala** and fry for a further 2 minutes.

Add the beef and seal on high heat, stir well.

Add the coconut milk, tomatoes, water and salt.

Bring to the boil with the lid on.

Turn the curry down to a simmer and cook until the meat is tender.

Take the lid off to reduce the gravy until reaching the desired consistency.

This curry is very versatile and can be used with any meat, seafood, vegetables or lentils.

Ingredients

- 2 medium sliced onions
- 50g ghee or oil
- 1 sprig curry leaves (optional)
- 1 cup coconut milk
- 2 cloves garlic crushed
- ½ - 1 tsp salt
- 5cm piece root ginger
- 2 level tbsp. [Sri Lankan Beef Curry Blend](#)
- 1 chill/capsicum sliced (optional)
- 1kg beef pieces
- 1 tin of tomatoes/water
- 1 tin coconut cream

